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CINCINNATI CIRCLE No. 76

Ladies of the Grand Army of
the Republic

CINCINNATI, OHIO

COOK BOOK
1916

THE AUTHOR OF THE STAR-SPANGLED BANNER.

Francis Scott Key, the author of the Star-Spangled Banner, was born in Maryland in 1779 and died in 1843.

During the war of 1812-1815, between the United States and Great Britain, the English fleet bombarded Fort McHenry, near Baltimore, on September 13, 1814. Key, who was confined that night on the British Admiral Cockburn, witnessed with an anxious heart the British bombardment of the fort; early on the following morning he looked across to the fort and saw with delight "that our flag was still there." It is said that he wrote immediately the first draft of the poem on the back of an envelope.

The flag that waved over Fort McHenry is still preserved, and in 1876 was shown at the Centennial Exhibition in Philadelphia, full of rents made by the enemy's cannonade.

FLAG DAY.

The Colonial Dames of America suggested, some time since, that since the flag of the United States was established on June 14, 1777, that day should be observed as Flag Day, and that every home in the country should display the national ensign to commemorate the choice of our national banner. Flag Day was first observed in 1893. Each year since that date it has been more generally celebrated, especially in the public schools, where it is becoming customary to take the "oath of allegiance to the flag" upon that day.

SOME SPECIAL EMBLEMS.

A white flag is everywhere employed as a flag of truce. It is an interesting fact that no ship or army ever carries a white flag, which is, therefore, always extemporized in case of need. A yellow flag is a sign that the sick or wounded are sheltered beneath it; a white flag bearing a red cross is the emblem of the Red Cross association for the care of the wounded, and it is respected by all civilized nations. The red flag is regarded as the special emblem of anarchists; the black flag, with or without the cross-bones and skull has from time immemorial been the badge of piracy.

MEMORANDUM.

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The Order of Nobility

The Ladies of the Grand Army of the Republic is a unique organization. No child can be born into it; no proclamation of president, king or czar can command admission; no university of learning can issue a diploma bestowing membership in the order; no act of congress or parliament can ever secure its recognition. The wealthy cannot buy its privileges or purchase its honors.

Its doors swing open only upon the presentation of a faded piece of paper worn and begrimed with the passing years, which certifies to an honorable discharge from the armies and navies of the United States during the War of the Rebellion.

Unlike any other association, no new blood can ever come in to rejuvenate it; there can be no waiting ranks from which recruits can be drawn to supply its vacant places. Its lines are surely and swiftly growing thinner. The steady tramp of its once long and intrepid columns is sounding every year more faint. The gaps in the picket lines are becoming even wider. Day by day details are made from the reserve into the shadowy regions, to return and touch elbows no more, and amid the infinite years the time is but brief when a solitary sentinel shall stand guard, waiting for the bugle call to muster out the last comrade of the Grand Army of the Republic.

PREAMBLE.

We, the loyal mothers, wives, sisters, daughters and blood kin nieces of soldiers, sailors and marines, who served honorably in aiding and maintaining the integrity and supremacy of the National Government during the Rebellion; and ex-army nurses, and all lineal female descendants, do unite to establish a permanent National organization for the purposes and objects herein set forth; and, through our National Convention, do ordain and establish the following rules and regulations for the government thereof, with such amendments as we from time to time deem proper to make, and with authority to extend this organization.

This organization shall not be auxiliary to any order or organization.

This association shall be known as the Ladies of the Grand Army of the Republic.

OBJECTS.

Section 1. To unite with Loyalty love for each other; to practice the precepts of true Fraternity of feeling towards all sisters of our order, thus emulating the spirit which unites our fathers, husbands, and brothers; to honor the memory of those fallen, and to perpetuate and keep forever sacred "Memorial Day."

Section 2. To assist the Grand Army of the Republic in its high and holy mission; and encourage and sympathize with in their noble work of Charity; to extend needful aid to members in sickness and distress; to aid sick soldiers, sailors and marines; and especially to look to it that the children obtain proper situations when they leave the homes; to watch the schools and see to it that the children obtain proper education in the history of our country, and patriotism.

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APPLE CAKE

1½ cakes FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 tablespoonful sugar
3½ cups sifted flour
¼ cup butter
½ cup sugar
2 eggs
¼ teaspoonful salt
5 apples

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one and one-half cups flour to make a sponge and beat until smooth. Cover and set aside in a warm place until light—about three-quarters of an hour.

Have sugar and butter well creamed, add to sponge. Then add eggs well beaten, rest of flour or enough to make a soft dough, and salt. Knead lightly. Place in well-greased bowl. Cover and set aside to rise—about two hours.

Roll half an inch thick. Place in two well-greased, shallow pans. Brush with butter, sprinkle with sugar. Cut apples in eighths and press into dough, sharp edge downward. Sprinkle with cinnamon. Cover and let rise about one-half hour.

Bake twenty minutes. Keep covered with pan first ten minutes, in order that the apples may be thoroughly cooked.

NUT BREAD

1 cake FLEISCHMANN'S YEAST
1 cup milk, scalded and cooled
1 tablespoonful sugar
3 cups sifted flour
⅓ cup sugar
2 tablespoonfuls lard or butter
White of one egg
¾ cup chopped walnuts
⅓ teaspoonful salt

Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one and one-fourth cups flour and beat thoroughly. Cover and set aside in warm place fifty minutes, or until light.

Add sugar and lard or butter, creamed, white of egg beaten stiff, nuts, remainder of flour, or enough to make a dough, and the salt. Knead well. Place in greased bowl. Cover and set aside for about two and one-half hours to rise, or until double in bulk.

Mould into a loaf or small finger rolls, and place in well-greased pans. Protect from draft and let rise again until light—about one hour. Loaf should bake forty-five minutes; finger rolls six to eight minutes.

This recipe will make one medium-sized loaf, or one dozen rolls.

ENGLISH BATH BUNS

2 cakes FLEISCHMANN'S YEAST
½ cup milk, scalded and cooled
1 tablespoonful sugar
½ cup butter, melted
4 eggs
4 cups sifted flour
½ teaspoonful salt
5 tablespoonfuls sugar
1 cup almonds, chopped

Dissolve yeast and one tablespoonful sugar in lukewarm milk. Add butter, eggs unbeaten, flour gradually, and the salt, beating thoroughly. This mixture should be thick, but not stiff enough to handle. Cover and let rise in warm place one and one-half hours, or until light.

Sprinkle balance of sugar and almonds over top, mix very lightly and drop into well-greased muffin pans. Cover and let rise until light, which should be in about one-half hour.

Bake fifteen to twenty minutes in a moderately hot oven. These buns should be rough in appearance.

Valuable Suggestions on the Use of FLEISCHMAN'S YEAST

BREAD, BISCUITS, HOT CAKES, TOAST

BREAD.

Pare and boil four or five potatoes, rub through a colander, using the water in which the potatoes were boiled to rub them through; have the water lukewarm and add flour to make as stiff a batter as you can stir well with a spoon; add a cup of hop yeast or one cake compressed yeast dissolved in warm water; cover well and set in a warm place until morning, when it should be light and foaming. Sift your flour into a wooden bread bowl, add one large tablespoonful of salt, one dessert-spoonful of lard, one tablespoonful of sugar, then add your sponge and knead one-half hour until the dough is perfectly smooth. The more kneading the nicer, whiter bread you will have. Keep it warm, but not hot; keep it well covered until it is twice its original size; mold into loaves that will scarcely fill half the pans. When the loaves have risen so as to fill the pans entirely full, put into an oven hot enough to make the bread puff up but not burn; watch carefully and turn your pans several times. Bake one hour.

YEAST.

Six medium-sized potatoes, one large handful of hops, one-half cup of sugar, two tablespoonfuls of salt, yeast to raise. This will keep six months.

BREAD.

Scald a spoonful of flour at noon and when cool stir in your yeast; at night make up your sponge with some whey from warm sour milk. In the morning stir in a little flour and half a cup of hot water, beat down and let rise again, then mix and knead well and put into an earthen jar greased with a little butter. Let rise once and work down. When it rises the second time mold into loaves. Cover the pans with earthen vessels to exclude the air. Success depends on using these earthen vessels.

RALSTON BREAD.

Three quarts of brown flour. Scald one quart of flour with one quart of sweet milk; let cool, add two-thirds pint yeast or one cake compressed yeast; let stand over night. In the morning add one and a half tablespoonfuls of salt, two tablespoonfuls of sugar, one tablespoonful of butter, add the remaining two quarts of flour; let rise, and work out into loaves. This makes three large loaves. Bake one and a half hours. Ralston flour may be used.

MEMORANDUM.

BREAD WITH WITCH YEAST.

Boil four medium-sized potatoes in a quart of water, scald one small cup of sugar, one-half cup salt, two tablespoonfuls of flour; add mashed potatoes; add water to make lukewarm, put in one pint of yeast. In the morning take out one pint of the yeast, put in a jar and seal; add the rest of four quarts of sifted flour in which you have rubbed one tablespoonful of lard; add water if there is not sufficient wetting to make soft; knead smooth and set in a warm place to rise. Make out into loaves, let rise to double their size and bake about forty minutes. This makes four good-sized loaves.

COMMUNION BREAD.

To one pint of sweet milk or cream (cream preferred), add a half cup of white sugar, half cup of butter or sweet lard, teaspoonful baking powder, a little salt, and flour sufficient to roll into cakes. Roll cake about three-eighths inch thick and seven inches square, mark in strips or squares one-half inch wide; line pans with white paper, and cover bread with stiff paper while baking.

BROWN BREAD.

One quart yellow meal; make a thin mush and salt well. When cool stir in one-half pint yeast, let stand until morning; then one cup molasses, one cup brown sugar, one teaspoonful soda (stir soda into the molasses), add white flour until too stiff to stir well with a spoon. Mold into loaves and bake one hour.

BOSTON BROWN BREAD.

Two cups of buttermilk, one cup of Orleans molasses, one cup of corn meal, two and a half cups of Graham flour, one teaspoonful of soda, a pinch of salt and two teaspoonfuls of sugar. Put in three one-pound baking powder cans (fill cans half full), set in pot boiling water and let boil four hours. Grease cans before filling. After steaming remove lids and place cans in the oven about fifteen minutes. Good warm or cold. It should be light and spongy.

MRS. TORRENCE'S BROWN BREAD.

One cup white flour, rub in one tablespoonful of shortening, one teaspoonful salt, one quart buttermilk (or sour milk), one cup molasses, enough Graham flour to make a moderately stiff batter, two rounded teaspoonfuls soda rubbed fine and stirred in dry, and enough more Graham flour to make the batter as stiff as you can stir with a spoon. Put in buttered pans and bake about one hour and a quarter.

MEMORANDUM.

SPIDER CORN CAKE.

One and two-thirds cups granulated corn meal, one-third cup of flour, two eggs, one cup of sour milk, two cups of sweet milk, one small teaspoonful of soda, one-fourth cup of sugar, one teaspoonful of salt; beat the eggs, add the sugar and the sour and sweet milk, and mix the meal and flour with this preparation; dissolve the soda in two teaspoonfuls of hot water and add to the mixture. Put a spider frying pan on the stove and when it gets hot melt in it two tablespoonfuls of butter, then turn in the mixture and add to it one cupful of the sweet milk, but do not stir at all. Put the spider into the oven and bake from twenty to twenty-five minutes. When done there should be a streak of custard through it.

CORN BREAD.

One large cup of corn meal, one cup of flour, one cup of sour milk, two eggs, one-half cup of brown sugar, one large spoonful of melted butter, one small spoonful of salt, one small spoonful of soda.

STEAMED CORN BREAD.

Two cups of corn meal, one cup of flour, two tablespoonfuls of sugar, two and one-half cupfuls of buttermilk, one teaspoonful of soda, two teaspoonfuls of salt, one heaping tablespoonful of butter or lard; beat hard, put in a buttered pan, tie a thin cloth lightly over it, put in the steamer and steam one hour and a half, then place it in the oven a few minutes to brown.

CORN CAKES WITHOUT MILK.

Scald two cups of corn meal, take one cup of flour with two teaspoonfuls of baking powder, one teaspoonful of salt, one tablespoonful of sugar, two well-beaten eggs; thin all with cold water and bake on griddle.

CORN BREAD.

One pint of corn meal, sifted, one pint of flour, one pint of sour milk, two eggs beaten light, one-half cup of sugar, piece of butter size of an egg, add, the last thing, one teaspoonful soda in a little milk; add to the beaten egg the milk and meal alternately, then the butter and sugar. If sweet milk is used, add one teaspoonful cream-tartar; bake twenty minutes in a hot oven.

CORN BREAD.

Beat two eggs until very light, then add two tablespoonfuls melted butter, one cup of sweet milk; put into sifter one and one-half cups of flour and one and one-half cups of corn meal, tablespoonful of sugar (more if desired), one and one-half teaspoonfuls of salt, two and one-half teaspoonfuls of baking powder, and sift; mix and stir well. If crust is desired bake in two shallow pans instead of one deep pan.

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WHITE GINGER BISCUIT.

One cup of butter, two cups of sugar, one cup of sour milk or cream, three eggs, one teaspoonful of soda, dissolved in a teaspoonful of warm water, one teaspoonful of ginger, one teaspoonful of ground cinnamon, five cups of sifted flour, or enough to roll out soft, cut out rather thick like biscuit, brush over the tops while hot with the white of an egg, or sprinkle with sugar while hot.

BISCUIT.

One quart of flour and two heaping teaspoonfuls of baking powder sifted together, one teaspoonful of salt, lard the size of an egg, enough sweet milk to make a soft dough. Divide it in halves and roll about one-half inch thick; then spread over with heated butter one crust, and place the other crust on top and cut with biscuit cutters and bake in a quick oven.

FRENCH ROLLS.

To one quart bread sponge, add two tablespoonfuls of butter or lard, two tablespoonfuls of sugar, and enough flour to make soft dough; knead it five minutes, set to rise; when light, roll out to about one inch in thickness, cut into cakes, with a circular tin cutter, butter one-half the top and turn the other half over it, let rise again, and bake twenty minutes.

FRENCH ROLLS.

Scald a pint of sweet milk, then let cool, sift two quarts of flour into which rub two tablespoonfuls of butter and then make a hole in the center; stir a cup of the Witch yeast and two tablespoonfuls of sugar into your milk, then put all into the center of your flour; let it stand several hours until foamy, then mix in all the flour and set to rise; when light roll out (not too thin), spread with butter, cut in rounds lapping one edge. Do not place near together in the pans. Let rise about two hours. Bake in quick oven twenty minutes.

BUNS.

Three cups of warm milk, one-half cup of yeast, one cup of sugar, flour enough for sponge; let rise over night; in the morning add another cup of sugar, one cup butter; knead stiff and let rise again, then cut into sixty pieces; mould with hands and put in pans so as not to touch each other, let rise again and bake; when done rub over with sweet milk and sugar.

FLANNEL CAKES.

Two eggs beaten separately, one quart of sweet milk, two teaspoonfuls of baking powder, pinch of salt, flour enough to make thin batter.

GRAHAM GEMS.

Two cupfuls of Graham flour, one cupful of wheat flour, two teaspoonfuls baking powder, tablespoonful of sugar, one of salt, one well-beaten egg, mix with sweet milk to make a thin batter, beat it well, bake on gem irons. Have the irons well greased, fill two-thirds full. Will bake in from fifteen to twenty minutes.

RUSK.

One teaspoonful of sugar, two eggs beaten together, one cupful of warm milk, one tablespoonful of butter, one cupful of lively yeast. Stir in flour until nearly as stiff as pound-cake batter, set the dough to rise in the evening, and in the morning mould out into rolls with as little flour as possible. When well risen, bake.

SWEET RUSK.

One pint of warm milk, one-half cup of butter, one cup of sugar, two eggs, one teaspoonful of salt, two teaspoonfuls of yeast. Make a sponge with the milk, yeast, and enough flour for a thin batter, and let it rise over night. In the morning add the butter, eggs, and sugar, previously beaten up well together, the salt, and flour enough to make a soft dough. Mould with the hands into balls of uniform size, set close together in a pan and let them rise until very light. After baking wash the tops with a clean soft cloth dipped into molasses and water.

BUCKWHEAT CAKES.

One cupful of cold water, add enough buckwheat flour to make a thin batter, one tablespoonful of melted lard, one tablespoonful of molasses, two heaping teaspoonfuls of baking powder; mix thoroughly and fry on a hot griddle, thin, crisp and brown.

MUFFINS.

Two eggs, butter size of an egg, three tablespoonfuls of sugar, one teaspoonful of salt, one cup of milk (sweet), one heaping teaspoonful of baking powder, two and one-half cups of flour. Bake in gem pans.

WAFFLES.

One pint of sweet milk, half cup of butter (melted), sifted flour to make a soft batter; add the well-beaten yolks of three eggs, then the beaten whites, and lastly (just before baking), two teaspoonfuls of baking powder, beating very hard and fast for a few minutes. Grease the waffle irons with fresh lard and have them very hot before baking the batter.

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NICE MUFFINS.

One quart of flour, one pint of new milk, one teaspoonful of salt, two eggs, two tablespoonfuls of yeast; beat eggs until very light, sift the flour, and mix all gradually and smoothly together. Make up after breakfast for tea, and beat again very light before you put them into rings to bake.

MUFFINS.

One cup sugar, one egg, one tablespoonful butter, one pint sweet milk, three cups flour, two teaspoonfuls baking powder, one teaspoonful salt.

BREAKFAST WAFFLES.

One and one-half pints of sour milk, one and one-half pints of flour, one teaspoonful of salt, one large spoonful of butter, three eggs, whites well beaten, one teaspoonful soda. Beat together quickly and bake in irons over a hot fire.

NUT BREAD WITH BAKING POWDER.

Sift together three cups pastry flour, one cup of sugar, six level teaspoonfuls baking powder, one teaspoonful salt, one cup chopped nut meats, one egg well beaten, one cup milk and mix to a dough, turn in a brick loaf bread pan, let stand fifteen minutes and bake about forty-five minutes. Sift flour once before measuring. For a change add one-half cup of floured raisins.

BAKING POWDER BISCUITS.

Two cups sifted pastry flour, four level teaspoonfuls of baking powder, one-half teaspoonful of salt, three level tablespoons of shortening, one-half cup of whole milk; pass flour, baking powder and salt through a sieve three times, with tips of fingers work in the shortening, then add milk, press together with a knife, turn on a floured board and pat until perfectly smooth.

BOSTON BROWN BREAD.

One cup of yellow corn meal, one cup of rye meal, one cup of whole wheat flour, one teaspoonful of salt, two and one-half spoonfuls of soda, two-thirds cup of molasses, one pint of sour milk. Pass dry ingredients together through a sieve and add the molasses and sour milk, beat thoroughly and turn into a buttered mold; steam three hours. Four one pound baking powder cans may be used for molds; in this case two hours steaming will be sufficient. If raisins are desired, add here and there as the batter is turned into the mold.

MEMORANDUM.

POP-OVERS.

One egg beaten thoroughly, one cup of milk, one cup of flour (either bread or pastry), a pinch of salt. Beat in order given and put in hot buttered gem pan.

MUFFINS.

One-half cup sweet cream, one heaping cup flour, one egg, one teaspoonful baking powder, two tablespoonfuls sugar, pinch of salt.

BLUEBERRY MUFFINS.

Two-thirds cup sugar, one tablespoonful butter, two eggs, one cup milk, two cups flour, two even teaspoonfuls baking powder, pinch of salt, one pint of blueberries.

FRITTERS.

One cup of milk, one egg well beaten, one teaspoonful of baking powder, two cups of flour, pinch of salt.

FRUIT FRITTERS.

The above batter may be used for all fruits.

OYSTER FRITTERS.

Scald one quart of oysters in two cups of water and drain. Dip them in the above batter.

WAFFLES.

One pint sweet milk, one pint flour, one teaspoonful baking powder, three tablespoonfuls of butter, three eggs, whites beaten separately, folded in last, salt.

POTATO ROLLS.

One cup flower, one cup mashed potatoes, three-fourths cup butter and lard mixed, one cup sweet milk, scalded, two eggs well beaten, one-half scant cup sugar, one teaspoonful salt, two cakes compressed yeast dissolved in one-half cup luke warm water.

WHEAT MUFFINS.

One cake FLEISCHMANN'S YEAST, one cup milk, scalded and cooled, one-quarter cup lukewarm water, two tablespoonfuls sugar, two tablespoonfuls lard or butter, melted, two eggs, two cups sifted flour, one-half teaspoonful salt. Dissolve yeast and sugar in lukewarm liquid. Add the lard or butter, eggs beaten until light, and flour to make a moderately stiff batter, then add the salt, and beat until smooth. Cover and set aside in warm place for about one hour. When risen, fill well-greased muffin tins half full. Cover and let rise again for about half an hour. Bake twenty minutes in a hot oven. They should be eaten immediately.

MEMORANDUM.

TOASTS

MILK TOAST.

Put over the fire a quart of milk, put into it a tablespoonful of cold butter, stir a heaping teaspoonful of flour into half a gill of milk; as soon as the milk on the fire boils, stir in the flour, add a teaspoonful of salt; let all boil up once, remove from the fire, and dip in this slices of toasted bread. When all are used up, pour what is left of the scalded milk over the toast. Cover and send to the table hot.

CREAM TOAST.

Heat a pint of milk to boiling and add a piece of butter the size of an egg; stir a tablespoonful of flour smoothly into a cup of rich cream, and add some of the boiling milk to this; heat it gradually and prevent the flour from lumping; then stir into the boiling milk and let it cook a few moments; salt to taste. After taking from the fire stir in a beaten egg; strain the mixture on to toast lightly buttered.

AMERICAN TOAST.

To one egg thoroughly beaten, put one cup of sweet milk and a little salt. Slice light bread and dip into the mixture, allowing each slice to absorb some of the milk; then brown on a hot buttered griddle or thick-bottomed frying pan; spread with butter and serve hot.

CHEESE TOAST. No. 1.

Toast thin slices of bread an even, crisp brown. Place on a warm plate, allowing one small slice to each person, and pour on enough melted cheese to cover them. Rich new cheese is best. Serve while warm. Many prefer a little prepared mustard spread over the toast before putting on the cheese.

CHEESE TOAST. No. 2.

Put half an ounce of butter in a frying pan; when hot add gradually four ounces of mild American cheese. Whisk it thoroughly until melted. Beat together half a pint of cream and two eggs; whisk into the cheese, add a little salt, pour over the crisp toast, and serve.

The two above recipes are usually called "Welsh Rarebit."

BEVERAGES

"Polly put the kettle on
And we'll all take tea."

TEA.

The tea-leaf contains the largest amount of nutritive matter of any plant used as human food, though only a small portion of it is extracted by our common method of making tea. The water should be freshly boiled, scald and heat the teapot, which should be earthen or of china, never of tin. Allow one teaspoonful of tea for one cup of boiling water. Reduce the proportion of tea when several cups are required. Put the tea in a strainer, pour through it half a cup of boiling water to cleanse the grounds, then put the tea in the teapot, pour on the boiling water, cover closely, and keep where it will keep hot, but not boil for five minutes.

ICED OR RUSSIAN TEA.

Make the tea by the first recipe, strain it from the grounds and keep it cool. When ready to serve, put two cubes of block sugar in a glass, half filled with broken ice, add a slice of lemon and fill the glass with cold tea.

COFFEE.

The proportion of one-third Mocha to two-thirds Java is agreeable to most people. The coffeepot should be of graniteware or porcelain, and kept scrupulously clean. The proportions are one heaping tablespoonful of coffee to one cup of boiling water. Half a cup of ground coffee is enough for one quart of water, and will make sufficient for five people. One egg is sufficient to clear one cup of ground coffee. If a smaller quantity be desired, half an egg may be used, as, if fresh, the remainder will keep till the next day.

TO SERVE COFFEE.

Cream, scalded milk and block sugar are essential to make good breakfast coffee. Put in one tablespoonful of cream and two tablespoonfuls of milk and fill the cup three-fourths full, never fill to overflow. Let each person add the sugar desired, unless you know the individual tastes of the family. The milk should be just hot, but never boiled, as boiled milk gives a very unpleasant flavor.

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AFTER DINNER OR BLACK COFFEE.

Is made by the recipe previously given, using double the proportion of coffee; two heaping tablespoonfuls of coffee to one cup of water. It should be very strong and perfectly clear, served in small cups with block of sugar if desired, but not with cream or milk, as the milk counteracts the purpose for which the coffee is taken. The addition of three tablespoonfuls of whipped cream to a cup of coffee gives Vienna Coffee.

CHOCOLATE.

Put one square of Baker's chocolate, two tablespoonfuls of sugar, two tablespoonfuls of hot water, and a pinch of salt in a small sauce-pan, and boil until smooth; stir constantly. Add gradually one pint of boiling water, and when ready to serve add one pint of hot milk. Use all milk and two squares of chocolate if liked richer.

GERMAN CHOCOLATE.

Melt two sticks of chocolate in two or three tablespoonfuls of hot water, stir to a smooth paste; add gradually one pint of hot milk and stir or mill for five minutes. Serve in cups three-quarters full with two or three tablespoonfuls of whipped cream on the top. Sweeten (and flavor with vanilla if you like) the cream before whipping.

CHERRY PHOSPHATE.

Two quarts of cherries, one quart of vinegar, one pint of sugar. Put the vinegar on the fruit, let stand over night; in the morning, squeeze, strain, boil and seal up in bottles. This is an excellent summer drink.

STRAWBERRY SYRUP.

Pick over two quarts of rich, ripe strawberries—the field berries give the best flavor. If they are sandy, wash them in a colander a few at a time under a faucet of cold water. Add bulk for bulk of fine granulated sugar to the berries—for a pint of strawberries a pint, which is a pound, of powdered sugar—mix well together and let them stand in a covered double boiler and cook for about half an hour. At the end of this time mash the berries a little for the juice to run freely, and strain them through a jelly bag. Heat the juice until it begins to simmer at the edges of the kettle, but not until it boils in the center. It should remain in this condition about an hour without boiling, in order to sterilize it. Now sterilize the cans in which the syrup is to be kept, by filling them with boiling water and immersing them with their covers in boiling water, letting them remain about three-quarters of an hour; then take them from the water, empty them, and fill with the strawberry syrup. Put on the rubbers and covers, and

when the cans are cold tighten the covers, and set them away in a cool, dark place until they are needed. When preparing the drink fill the tumbler one-third full of the syrup, add some shaved ice, and fill the tumbler with water. It is a most delicious beverage and one that is always appreciated.

The syrups here given are practically the same as those used in soda fountains. The raspberry syrup is made in the same way as the strawberry, except that three-quarters of a pound of sugar are allowed for every pint of the fruit.

CURRANT SYRUP.

Pick over and wash the currants, measure them and put them on the stove in a porcelain kettle to heat. Remove them after a half-hour or so and mash them with a wooden masher to extract all the juice. Then put through a jelly bag or strain through cheese cloth, and for every pint of juice allow one pint or one pound of fine granulated sugar, and put on the juice and heat the same as for strawberry syrup, until it begins to simmer at the edges, but does not boil in the middle. Let it remain in this condition about thirty minutes to sterilize it. Then sterilize jars and covers in the same way as for the strawberry syrup. Fill and seal.

PINEAPPLE SYRUP.

A delicious pineapple syrup is made of two ripe, juicy pineapples peeled and chopped fine. Weigh them and for every pound allow two-thirds of a pound of fine granulated sugar. Let them stand over night; in the morning cook a little and strain off the juice. Cook in the same way as for strawberry syrup, and bottle in like manner.

GRAPE SYRUP.

Put the grapes on to heat. Use either wild grapes or any of the cultivated varieties. Mash them when well heated. Strain, and to one pint of juice add two-thirds of a pound of sugar. Let it simmer the same as for strawberry syrup, then fill jars and seal them tightly. Pint cans are preferable to the quart cans for all these syrups, as they are apt to ferment a short time after opening, if the contents of a can should not be used at once. They should all be kept in a cool, dark place.

FRUIT PUNCH.

Two cups sugar, one cup water, one quart Apollinaris, one bottle grape juice, five oranges (juice only), five lemons grated, one-half pint cherries and ice water. Make a syrup by boiling sugar and water ten minutes, add fruit juices and let stand thirty minutes; add enough ice water to make one and one-half gallons of liquid; turn into punch bowl over large piece of ice; add Apollinaris and cherries. Will serve fifty persons.

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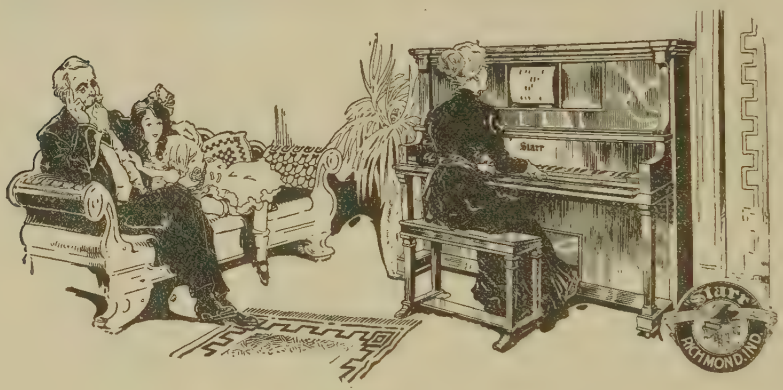

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Use the best materials for cake. The pulverized sugar should always be sifted; sift the flour, beat the whites and yolks of eggs separately; when fruit is used sprinkle with flour; stir butter and sugar to a cream. If baking powder is used, sift it well through the flour; the heat of the oven should be even and regular.

RAISIN CREAM CAKE.

One-half cup of butter, two cupfuls of sugar, three teacupfuls of flour, scant cupful of milk, three eggs, and three teaspoonfuls of baking powder. Filling.—One-half cupful of sour cream, one-half cupful of sugar, one cupful of seeded raisins (chopped), one egg, vanilla to taste. Beat yolks first, put in sugar, sour cream, white of egg, and lastly, raisins.

RIBBON CAKE.

Two and one-half cups of sugar, one cup of butter, one cup of sweet milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda, four cups of flour, four eggs. Reserve one-third of this mixture and bake the rest in two loaves of the same size; add to one-third reserved one cup of raisins, one-fourth pound of citron, one cup of currants, two tablespoonfuls of molasses, two tablespoonfuls of all kinds of spice. Bake in pans the same size as the other loaves and put three loaves together with icing or currant jelly, placing the fruit loaf in the middle; frost top and sides.

SPICE CAKE.

Two and one-half cups of flour, one and one-half cups of sugar, one-half cup of butter, one egg, one teaspoonful of soda, spice and fruit to taste (cloves, cinnamon, and nutmeg), and one-half cup of milk.

LADY CAKE.

Two and one-half cups of sugar, one and one-half cups of butter, one and one-half cups of milk, one and one-half cups of flour, three tablespoonfuls of baking powder, two cups of flour; flavor.

MEMORANDUM.

SPICE MOUNTAIN CAKE.

(A delicious cake.)—To the yolks of five eggs well beaten add one cup of sugar, one-half cup of butter, one-half cup of sweet milk, one teaspoonful of ground cinnamon, one nutmeg, then the whites of two eggs well beaten, one and one-half cups of flour, having in it one and one-half teaspoonfuls of baking powder. Bake in jelly pans. When cold spread each layer with an icing made of whites of three eggs beaten to a stiff froth, add one and one-half cups of powdered sugar.

COCOANUT CAKE.

Two cups of sugar, four cups of flour, one cup of butter, one cup of milk, whites of eight eggs, two teaspoonfuls of baking powder. Flavor with lemon or vanilla. Bake in tins as for jelly cake, and spread cocoanut between the layers.

BLACKBERRY JAM CAKE.

One cup of powdered sugar, one-half cup of butter, three eggs, beaten separately, one and one-half cups of flour (sifted), three tablespoonfuls of cream (sweet or sour), one tablespoonful of nutmeg, one tablespoonful of allspice, one tablespoonful of soda dissolved in cream, one tablespoonful of cinnamon, one teacup of jam (very stiff). Beat the butter and sugar together, then stir in the yolks of eggs, then the spice, next soda with cream, then the sifted flour and whites of eggs whipped to froth, and lastly, the jam. This makes two layers. Put writing paper in the bottom of the pan to prevent sticking. Icing for Blackberry Jam Cake.—Beat the whites of two eggs and one tablespoonful of blackberry juice in a cool bowl; stir in powdered sugar by the tablespoonful until stiff enough to spread. Stir ten or fifteen minutes before spreading. Set in a cool place and before it gets too hard cut top of icing as when cutting the cake.

BLACKBERRY CAKE.

Three-fourths cup of butter, three eggs, two cups of sugar, one cup of chopped raisins and currants each, one cup of blackberry jam, one teaspoonful of cloves and cinnamon each, three fourths cup of milk, three cups of flour, two teaspoonfuls of baking powder.

BOSTON TEA CAKE.

One and one-half pints of flour, three eggs, three-fourths pint of sweet milk, one-third teacup of sugar, three teaspoonfuls baking powder, one-half teaspoonful of salt; mix and bake quickly; split and butter and eat hot.

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MARBLE CAKE.

White part.—Whites of four eggs, one cup of white sugar, one-half cup of butter, one-half cup of sweet milk, two teaspoonfuls of baking powder, one teaspoonful of vanilla or lemon, and two and a half cups of sifted flour. Dark part.—Yolks of four eggs, one cup of brown sugar, one-half cup of cooking molasses, half cup of butter, half cup of sour milk, one teaspoonful of ground cloves, one teaspoonful cinnamon, one teaspoonful of mace, one nutmeg, grated, one teaspoonful of soda to be dissolved in a little milk and add after part of the flour is stirred in; one and a half cups of sifted flour. Drop a spoonful of each kind in a well buttered cake dish, first the light part, then the dark alternately.

MARBLE CAKE.

Two cups of white sugar, one cup of sweet milk, one cup of butter, four cups of flour, whites of eight eggs, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Dark.—One cup of brown sugar, one-fourth cup of butter, one-half cup of sweet milk, one and one-half cups of flour, yolks of eight eggs, one-half teaspoonful of soda, one teaspoonful of cream of tartar, two teaspoonfuls of cinnamon, two of allspice, one nutmeg.

CHOCOLATE CREAM CAKE.

Two cupfuls of sugar, one-half cupful of butter, three cupfuls of flour, one cupful of sweet milk, whites of five eggs, two heaping teaspoonfuls of baking powder, flavoring to suit; bake in a sheet. Icing.—Whites of three eggs (don't beat), flavor, then stir in XXX confectioners' sugar until very stiff, spread on cake and let stand until a little crust has formed in icing. Melt one-half pound of Baker's chocolate, then spread on top of icing thick enough to cover all the white.

ICE CREAM CAKE.

Two cups of sugar, two-thirds cup of butter. Stir the butter and sugar to a cream, add the whites of five eggs, one at a time without previously beating, two-thirds cup of sweet milk, three and one-half cups of flour, two teaspoonfuls of baking powder. Filing —One cup of white sugar, two tablespoons of water, boil until it threads, add tartaric acid size of a pea dissolved in a few drops of cold water. Pour over the beaten white of one egg.

PINEAPPLE CAKE.

Two cups of sugar, one cup of sweet milk, one-half cup of butter, four cups of flour, whites of five eggs, four teaspoonfuls of baking powder; bake in layers. Filling.—Prepare and chop one pineapple, take one cup of sugar and three tablespoonfuls of water; when boiling add the prepared pineapple and one tablespoonful of cornstarch.

MEMORANDUM.

ICE CREAM CAKE.

One and one-half cups of granulated sugar, one-half cup of butter (beat sugar and butter to a cream), two and a half cups of flour, two teaspoonfuls of baking powder, one-half cup of sweet milk, whites of four eggs (without previously beating them), add eggs one at a time and a little milk, then beat well and so on until eggs and milk are all in, bake in two layers, and put boiled icing between layers and over the cake.

To Make Icing.—Two cups of sugar, half cup of boiling water, boil until it drops from spoon in threads, add to this one-fourth teaspoonful of cream of tartar dissolved in a spoonful of water, beat whites of two eggs well and pour on your sugar and beat this well; spread while hot.

PORK CAKE.

One pound of fresh pork chopped fine and free from lean or rind, pour on it one pint of boiling water, let stand until cool, then add two cups of brown sugar, one cup of molasses, one pound of figs, chopped, eight cups of flour, one tablespoonful of soda, one teaspoonful cloves and nutmeg, two teaspoonfuls cinnamon. Adding one pound raisins, one pound of currants, one-fourth pound of citron (dredge the fruit with the measured flour), makes an excellent fruit cake without butter or eggs.

PORK CAKE.

One pound of salt pork chopped fine, one pint of boiling hot water turned on the pork, three cups of sugar, one cup of molasses, one pound of citron, four eggs well beaten, one tablespoonful of all kinds of spice, one tablespoonful of soda, flour to make a thick batter.

MINNEHAHA CAKE.

One and one-half cups of granulated sugar, whites of six eggs, two teaspoonfuls of cream of tartar stirred in two heaping cups of sifted flour, one teaspoonful of soda in one-half cup of sweet milk; bake in three layers. Filling.—Take one teacup of sugar and a little water, boil together until brittle when dropped in cold water. Remove from stove and stir quickly into the well-beaten white of one egg; add to this a cup of hickorynut meats and place between layers and over the top.

PINEAPPLE CAKE.

White of twelve eggs, three cups of sugar, five cups of flour, one cup of butter, one cup of pineapple juice, three teaspoonfuls of baking powder. Bake in layers. Filling.—Chop the pineapple from one can and put in between with frosting, or chop the pineapple to a pulp, add one cup of granulated sugar and cook to a jelly. Half of the recipe will make a large cake.

BANANA CAKE.

Two cups of sugar, two-thirds cup of butter, one cup of sweet milk or water, three eggs, three cups of flour, three teaspoonfuls of baking powder, bake in three layers, put together with boiled frosting and slice bananas between each layer.

FIG CAKE.

One-half cup of butter, two cups of sugar, scant cup of milk, whites of three eggs, three teacups of flour, three teaspoonfuls of baking powder, three-fourths pound of figs; cut in small pieces and cook until soft; when cool spread between the layers.

FIG CAKE.

One and one-half cups of sugar; one-half cup of butter; one-half cup of milk; three cups of flour; whites of six eggs, two teaspoonfuls of baking powder. Filling.—Boil fifteen minutes one pound of chopped figs and one cup of sugar, one-half cup of water. Spread between layers.

CRAZY CAKE.

Beat one cup of butter, then add two cups of flour, with one large teaspoonful of baking powder, stir in one cup of milk and two cups of sugar, lastly add the whites of eight eggs. For filling. —Boil two cups of sugar with two tablespoonfuls of water, until brittle, then stir in the beaten whites of two eggs, add one teacup each of chopped raisins, citron and figs, spread between layers. Ice the top.

LEMON CAKE.

One cup of butter, two cups of sugar, one cup of sweet milk, three cups of flour, two teaspoonfuls of baking powder, two teaspoonfuls of lemon extract and whites of eight eggs. Bake two layers of the white and the remainder of the batter, color pink, by using either cake coloring or red sugar. Icing for cake.—Take the juice and grated rind of one lemon, and white of one egg, one pound of pulverized sugar, and two tablespoonfuls of cold water. Beat thoroughly.

CARAMEL CAKE.

One cup of butter, two cups of sugar, one cup of milk, one and one-half cups of flour, one cup of corn starch, whites of seven eggs, two teaspoonfuls of baking powder, one teaspoonful of vanilla; bake in a long pan. One-half pound of brown sugar, one-half pound of chocolate, one-half cup of milk, butter size of an egg, two teaspoonfuls of vanilla, boil until thick enough to spread. Spread over top and sides of cake.

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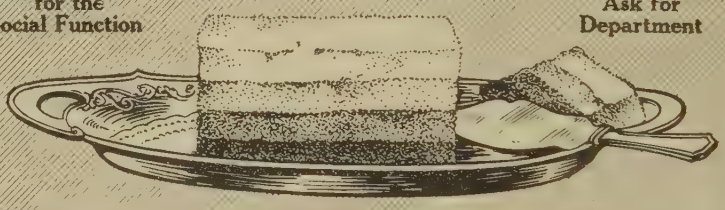

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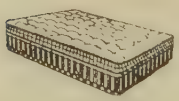

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MRS. JEFFERSON'S CAKE.

Two eggs; one cup of sugar; one-half cup of milk, one-half cup of butter; two cups of flour (or one and one-half, just enough to make the right stiffness); two level teaspoonfuls of baking powder.

PRINCE OF WALES CAKE.

One-half cup of butter, one cup of sugar, one-half cup of milk, whites of four eggs, two cups of flour, two teaspoonfuls of baking powder. Dark part of cake.—One-half cup of butter, one cup of brown sugar, yolks of four eggs, one cup of coffee, two cups of flour, two teaspoonfuls baking powder, one cup of raisins, one teaspoonful of cinnamon, nutmeg and cloves. Add fruit if desired.

CHOCOLATE CAKE.

White part.—One cup of sugar, one-half cup of butter, one-half cup of sweet milk, two eggs, whites and yolks separated, two cups of flour, one teaspoonful of soda in milk. Chocolate part.—One-half cake of Baker's chocolate grated, yolk of one egg, one cup of sugar one-half cup of sweet milk. Boil until well mixed. Flavor to taste; mix this with the white part and bake. Use white icing.

SPANISH CHOCOLATE CAKE.

Yolks of four eggs or two whole ones, one-half cup of butter. Mix butter and eggs together, add one cup granulated sugar, Baker's chocolate, one-third to one-half cake dissolved in one-half cup of hot water. Set on the stove until well dissolved, then let it cool; add to this chocolate one-half cup of sour milk or buttermilk into which one teaspoonful of soda has been dissolved, pour all this into the first batter; add two cups of flour, flavor with lemon. Icing.—One tablespoonful of chocolate; pour boiling water over it; add powdered sugar until thick; spread on the layers.

CHOCOLATE LOAF.

One-half cup of butter, one cup of sugar (beat until very light), two eggs, two and one-third cups of flour, one-half cup of sour milk, one teaspoonful of soda, one teaspoonful of baking powder, in flour; cook until thick one-half cake of Baker's chocolate, one-half cup of sweet milk, one cup of sugar, yolk of one egg. Pour into cake and bake. White icing.

CINNAMON CAKE.

One-half cup sugar, one-half pint sweet milk, tablespoon melted butter, three cups flour, three teaspoonsful baking powder, one egg. Top—One-half cup sugar, one-half cup flour, tablespoonful melted butter, teaspoonful cinnamon; mix together; put on top of cake and bake. Excellent.

FRENCH CHOCOLATE CAKE.

Whites of seven eggs, two cups of sugar, two-thirds cup of butter, one of milk and three of flour, and three teaspoonfuls of baking powder. The chocolate part of the cake is made the same as the above, only use yolks of the eggs and one cake of grated chocolate; bake in layers and spread a custard between them, which is made with two eggs, one pint of milk, one-half cup of sugar, one tablespoonful of cornstarch, and one teaspoonful of vanilla.

SPANISH CHOCOLATE CAKE.

Yolks of four eggs or two whole ones, one-half cup of butter. Mix butter and eggs together, add one cup granulated sugar, Baker's chocolate one-third to one-half cake dissolved in one-half cup of hot water. Set on the stove till well dissolved then let it cool; add to this chocolate one-half cup of sour milk or buttermilk into which one teaspoonful of soda has been dissolved, pour all this into the first batter; add two cups of flour, flavor with lemon. Icing.—One tablespoonful of chocolate; pour boiling water over it; add powdered sugar until thick; spread on the layers.

CHOCOLATE CAKE.

The whites of six eggs, two cups of sugar, one of butter, three full cups of flour, one of sweet milk, three level teaspoonfuls of baking powder; beat the butter to a cream, stir in the sugar and beat until light, add the milk, then the flour and beaten whites. When well beaten, divide into three equal parts, and into one part grate one cake of sweet chocolate. Bake in layers, spread with custard and alternate the light and dark cakes. Custard.—Add a tablespoonful of butter to a pint of milk and let it come to a boil, stir in the yolks of the six eggs, beaten with one cup of sugar, add two teaspoonfuls of cornstarch dissolved in a little milk.

CHOCOLATE FILLING.

One-half cake of chocolate, pint of brown sugar, butter size of an egg, half cup of milk or water; boil until it thickens when tried in cold water; when cool stir in the white of an egg well beaten.

FRENCH CHOCOLATE CAKE.

Whites of seven eggs, two cups of sugar, two-thirds cup of butter, one of milk and three of flour, and three teaspoonfuls of baking powder. The chocolate part of the cake is made the same as the above, only use yolks of the eggs and one cake of grated chocolate; bake in layers and spread a custard between them, which is made with two eggs, one pint of milk, one-half cup of sugar, one tablespoonful of cornstarch, ond one teaspoonful of vanilla.

MEMORANDUM.

CHOCOLATE LOAF.

One-half cup of butter, one cup of sugar (beat until very light), two eggs, two and one-third cups of flour, one-half cup of sour milk, one teaspoonful of soda, one teaspoonful of baking powder, in flour; cook until thick one-half cake of Baker's chocolate, one-half cup of sweet milk, one cup of sugar, yolk of one egg. Pour into cake and bake. White icing.

ANGEL FOOD.

Whites of ten eggs, one and one-half cups of sifted granulated sugar, one cup of sifted flour, one teaspoonful of cream of tartar, one teaspoonful of vanilla. Sift the flour four times and then add the cream of tartar and sift again. Beat the eggs to a stiff froth on a large platter, on same platter add the sugar lightly, then the flour gently, then the vanilla. Do not stop beating until the cake is in the pan to bake. Bake in slow oven one hour. Do not open oven door until the cake has been in fifteen minutes. When done turn the pan upside down to cool. When cold take out of pan by loosening around the sides with a knife.

MARSHMALLOW CAKE.

One cup of butter, two cups of granulated sugar, sift sugar; cream, butter and sugar together; one cup of sweet milk, three cups of flour, three teaspoonfuls of baking powder, flavor to taste, whites of six eggs. Bake in layers. Use boiled white icing and one pound of marshmallows. Put on a little icing (split the marshmallows), then the marshmallows and more icing and top layer use just the icing.

MARSHMALLOW CAKE.

Whites of nine eggs, one and one-fourth cups of sifted granulated sugar, one cup of sifted flour, one-half teaspoonful of cream of tartar, a pinch of salt added to eggs before beating; sift flour five times. Beat whites of eggs about half, add cream of tartar and beat until very stiff; stir in sugar and flour very lightly and flavor. Bake in two layers. For icing, use one cup of sugar, water to moisten, cook until it threads; pour it over the well beaten white of one egg. Have ready one-half pound of marshmallow, steam until soft and stir into icing. Spread between layers and on top.

SPONGE CAKE.

Two eggs, one and one-half cups of sugar, two cups of sifted flour, two teaspoonfuls of baking powder, pinch of salt, one-half cup of cold water, flavor with lemon or vanilla; bake in two jelly tins in a quick oven.

MEMORANDUM.

POUND CAKE.

One pound of sifted flour, one pound of powdered sugar, three-fourths of a pound of butter, nine eggs beaten separately. Cream the butter and add half the flour. Beat the yolks well and add, then the sugar, beating hard all the time. Beat the whites of eggs very stiff and add along with the rest of the flour into which has been sifted one teaspoonful of Royal baking powder. Flavor with one grated nutmeg and one teaspoonful of vanilla, or any extract preferred.

POUND CAKE.

One pound of butter creamed, one pound of white (coffee) sugar, added and well creamed together, then add yolks of ten eggs and continue the beating; lastly add one pound of flour, sifted several times and the well beaten whites of ten eggs, stirring in lightly. Bake in a solid loaf, with the slide of oven in so it will rise before a crust forms. Bake one and a half hours in a moderate oven. Success depends on the amount of beating and the careful baking.

SPONGE CAKE.

Beat four eggs, two cups of sugar, two cups of flour with two heaping teaspoonfuls of baking powder, sifted in, then add a little lemon and two-thirds cup of boiling water. Beat well and bake quickly.

ROLL JELLY CAKE.

Three eggs, the yolks beaten with one cup of sugar, two tablespoonfuls of sweet milk (large spoon). Beat the whites to a froth, then thoroughly whip the yolks and sugar. Mix one heaping teaspoonful of baking powder with one cup of flour; add to the other ingredients; flavor with lemon; bake immediately in a moderately hot oven. While hot remove from the pan and lay on dry cloth, spread with jelly and roll quickly.

POUND CAKE.

Cream well together six ounces of butter and eight ounces of powdered sugar; add the beaten yolks of four eggs and beat again. Add one-quarter of a teaspoonful of ground mace, the juice and one-half of the grated rind of a lemon, one-quarter of a teaspoonful of salt and seven ounces of sifted pastry flour. Beat hard, add the stiffly beaten whites of the eggs and beat again for at least ten minutes. As no baking powder is used the lightness of the cake depends upon the eggs and the amount of beating, and there can not be too much of the latter.

HICKORYNUT CAKE.

Four eggs, two cups of sugar, one-half cup of cream or butter, two and one-half cups of flour, two teaspoonfuls of baking powder. Bake in jelly tins and between the layers spread the following cream: Two eggs, one cup of sugar, two heaping tablespoonfuls of corn starch, one cupful of chopped hickorynut meats, one pint of milk. Beat the eggs, sugar, corn starch and nuts together, and stir into the milk while it is boiling; cook thick as custard and spread between layers.

HICKORYNUT CAKE.

Two cups of sugar, one-half cup of butter beaten to a cream, two-thirds cup of sweet milk, nearly three cups of flour, three teaspoonfuls of baking powder, one cup of hickorynut kernels, chopped and dredged with flour, whites of six eggs. Bake nearly one hour in a moderate oven.

HICKORYNUT CAKE.

Two cups of sugar, half a cup of butter, half a cup of sweet milk, two and a half cups of sifted flour, two and a half teaspoonfuls of baking powder in the flour, whites of eight eggs; bake in three layers. For the custard heat three-fourths of a cup of sweet milk in a custard kettle, add the beaten yolks of two eggs, one and a half tablespoonfuls of cornstarch dissolved in a little cold milk, half a cup of sugar, pinch of salt; cook until thick, add a heaping cup of chopped hickorynuts, spread between the layers while warm. Frost the tops and sides.

COFFEE CAKE.

One cup of brown sugar, one cup of N. O. molasses, half cup of butter, one cup of coffee as prepared for the table, four eggs, four cups of flour, heaping teaspoonful of soda in flour, two teaspoonfuls of cinnamon, two teaspoonfuls of cloves, one pound raisins, three ounces of citron, one pound of currants. Soften the butter, beat with sugar, add eggs, spices, molasses, coffee and flour, and lastly, the fruit dredged with a little flour. Bake one hour in a moderate oven.

COFFEE CAKE.

One cup of sugar, one cup of molasses, three-quarters of a cup of butter, one cup of cold coffee, three eggs, two teaspoonfuls of soda, one teaspoonful of cinnamon, one cup of flour.

HICKORYNUT CAKE.

Cup of butter, two cups of coffee A sugar, cup of milk, four eggs beaten separately, one pint of raisins, one pint of hickorynut meats chopped fine and sprinkled with flour, four cups of flour, three heaping teaspoonfuls of baking powder. Bake one hour and a quarter in a moderate oven.

COFFEE CAKE.

One pound of raisins, one pound of French currants, four eggs, two cups of sugar, one cup of Orleans molasses, one cup of cold coffee, two teaspoonfuls of ground cinnamon, one teaspoonful of cloves, one nutmeg, two teaspoonfuls of soda, four cups of flour, one cup of butter.

HICKORYNUT CAKE.

Two cups of sugar, one-half cup of butter, two-thirds cup of sweet milk, nearly three cups of flour, two teaspoonfuls of baking powder, whites of six eggs, one cup of hickorynut kernels.

WHITE FRUIT CAKE.

Two and one-half cups of sugar, one heaping cup of butter, four eggs, one heaping cup of raisins, one-half cup of almonds, one-half cup of candied orange peel and citron sliced; one teaspoonful of lemon, one teaspoonful of vanilla, one cup of sweet milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar, five cups of flour.

WHITE FRUIT CAKE.

One pound of butter, one pound of flour, one and one-fourth pounds of granulated sugar, three pounds of citron chopped fine, two pounds of almonds blanched and pounded, two small cocoanuts peeled and grated, one dozen eggs, two tablespoonfuls of cinnamon, one teaspoonful of mace, one teaspoonful of nutmeg.

FRUIT CAKE.

One pound of butter, one of brown sugar, one of raisins, one of currants, quarter of a pound of citron, tablespoonful each of cinnamon, allspice, and cloves, ten eggs, beaten separately, three teaspoonfuls of baking powder, one pound of flour, add just before baking a third of a cup of good molasses, seed raisins, wash and dry currants, chop citron fine; mix butter and sugar, add eggs and lastly the flour in which the fruit, spices and baking powder have been well mixed; bake in six-quart pan from three and one-half to four hours.

DRIED APPLE FRUIT CAKE.

Soak three cupfuls of dried apples over night in cold water enough to swell them; chop them in the morning, and put them on the fire with three cups of molasses; stew until almost soft; add a cupful of seedless raisins and stew a few moments; when cold add three cupfuls of flour, one cupful of butter, three eggs and one teaspoonful of soda, add spices to taste. Bake in steady oven. The apples will cook like citron. This will make two good-sized panfuls of good cake.

FRUIT CAKE. (Extra).

One pound of brown sugar, one pound of butter, one and a half pounds of raisins, one and a half pounds of French currants, one-half pound citron, one-fourth pound of lemon peel, one cup of grape-juice, one cup of hickorynut meats, one cup of almonds, ten eggs, two teaspoonfuls of cinnamon, one nutmeg, one teaspoonful of cloves, two teaspoonfuls of cream of tartar, one teaspoonful of soda or three teaspoonfuls of baking powder, one pound of flour. Bake in a slow oven three hours.

FRUIT CAKE.

One pound of brown sugar, one pound of flour, one pound of butter, twelve eggs, four pounds of raisins, two pounds of currants, one glass of jelly, two nutmegs, two teaspoonfuls of cinnamon, two teaspoonfuls of cloves, one teaspoonful of soda, one cup of molasses.

BRIDE'S CAKE.

Four cupfuls of sugar, two cupfuls of butter, two cupfuls of milk, three teaspoonfuls of baking powder, whites of fourteen eggs, one tablespoonful of cornstarch, six cupfuls of flour.

WHITE CAKE.

Two cups of sugar, one cup of sweet milk, one cup of butter, whites of eight eggs, two teaspoonfuls of cream of tartar, one of soda, three cups of flour and flavor to taste.

WHITE CAKE.

Two-thirds of a cup of butter, two cups of sugar, one cup of milk, whites of four eggs, three cups of flour, three teaspoonfuls of baking powder; cream butter and sugar, then add milk and flour in which the baking powder has been thoroughly mixed, then the beaten whites of eggs.

SNOW CAKE.

Beat one cup of butter to a cream, add one and one-half cups of flour and stir together, then add one cup of cornstarch, one cup of sweet milk in which three teaspoonfuls of baking powder has been dissolved; last add whites of eight eggs well beaten, and two cups of sugar well beaten together; flavor to taste, bake in thin layers and slice.

WHITE CAKE.

One cup of butter, two cups of sugar, one cup of sweet milk, three cups of flour, whites of five eggs, two teaspoonfuls of baking powder; sift flour twice.

CHOCOLATE LOAF CAKE.

Grate one-half cake of Baker's chocolate and mix it with one-half cup of milk and the yolk of one egg. Put on the back part of the stove to dissolve. When thoroughly warm set off to cool while preparing the cake. Take two eggs, the yolk of one having been used, two cups of sugar, one cup of butter, one teaspoonful of soda dissolved in a half cup of sour milk. Add the chocolate prepared first and flour to make thin batter that will pour smooth. Bake carefully.

EXCELLENT WHITE CAKE.

Whites of five eggs, two cups of sugar, one-half cup of butter, one cup of sweet milk, two and one-half cups of flour and one-half cup of corn starch sifted twice, three teaspoonfuls of baking powder. Flavor with lemon and bake in three layers, spreading boiled icing between.

BOILED ICING.

Boil one-half cup of water and three cups of sugar till thick and pour slowly over the well beaten whites of three eggs, and beat all together until cool.

WHITE LAYER CAKE.

Whites of three eggs, half a cup of butter, two cups of sugar, one cup of sweet milk, three cups of flour, two and one-half teaspoonfuls of baking powder. Bake in two layers. Flavor to suit taste.

ALMOND ICING.

The whites of three eggs beaten until so light they are perfectly dry. One pound of finely pulverized and sifted sugar, one pound of almonds blanched and beaten small in a mortar. Add the sugar, a spoonful at a time to the egg, and put the almonds gradually in at the last, and ornament a cake with it, using a broad knife dipped in cold water for laying on and smoothing the icing.

ANGELS' FOOD.

Whites of eleven eggs beaten to a stiff froth; one and one-half tumblers of granulated sugar, one tumbler of flour, one teaspoonful of cream of tartar, one teaspoonful of vanilla. Sift sugar four times and add to the whites. Sift flour four times and add cream of tartar and sift again. Then mix with whites and sugar. The pan should never be used for anything else and never be greased. Bake for about forty-five minutes in a moderate oven; when done turn up side down and let cool.

COCOANUT MACAROONS.

Beat the whites of three eggs to a stiff froth, mix into them one-half pound of powdered sugar, one-half pound of grated cocoanut, one teaspoonful of extract of almonds, one-half cup of rolled and sifted crackers. Bake in dropped cakes, on a tin covered with buttered paper, in a moderate oven for ten minutes or until they are of a delicate brown color.

JELLY ROLL.

One tablespoonful of butter, one teacup of soft white sugar, three eggs, beat until light; two teaspoonfuls of water, one teacup of flour, one teaspoonful of baking powder mixed with the flour. Flavor to suit taste. Bake on greased paper in a moderate oven, spread jelly on bottom and roll while hot.

LEMON CAKE.

Two cups of white sugar, two eggs, one cup of butter, five cents' worth of lemon oil, five cents' worth of carbonate of ammonia, soaked over night in pint of new milk, make a stiff dough, knead well, roll thin and cut in squares.

WHITE CAKE.

Cream one-half cupful butter and add gradually, while beating constantly one and one-half cupfuls sugar, add one-half cupful milk alternately with two cupfuls flour mixed and sifted with one heaping teaspoonful baking powder. Then add whites of four eggs, beaten until stiff. Bake in moderate oven.

WHITE FROSTING.

Put one cupful sugar and one-third cupful boiling water in a graniteware saucepan, put on range and stir until sugar has dissolved. Bring to the boiling point and let boil, without stirring, until mixture will spin a thread. Pour syrup gradually, while beating constantly on the stiffly beaten white of one egg and continue beating until mixture will almost hold its shape. Return to saucepan, place in larger pan containing boiling water, and cook, stirring constantly from bottom and sides of pan until mixture becomes granular around sides. Remove and beat until mixture will hold its shape.

MRS. FRYE'S CAKE.

One and three-fourths cup sugar, one-half cup butter, one cup milk, three cups flour, two teaspoons baking powder, four egg whites, cream sugar and butter together, then whites and baking powder, stir in then milk and flour; bake solid pan.

WHITE FRUIT CAKE.

One cupful butter, one cupful milk, one pound raisins, one pound blanched almonds, one pound cocoanut chopped fine, two cupfuls well-sifted sugar, two and one-half cupfuls flour, one pound figs, one-fourth pound citron, two teaspoonfuls baking powder, seven eggs (whites only). The fruit is thoroughly mixed before putting into the batter. While the batter is the usual white cake batter it needs to be baked for two hours. A white frosting, decorated with bits of citron cut into fancy shapes, whole blanched almonds and raisins laid at regular intervals is used. White fruit cake remains fresh a surprising length of time, the frosting is the only hindrance to its prolonged eatableness.

WHITE CAKE.

Whites eight eggs, three-fourths pound butter, one and one-fourth pound flour, one cupful milk, flavor with bitter almond, two teaspoonfuls baking powder, one pound sugar. Of course there are always several cakes to be made, besides the big expensive fruit cakes for there are many mouths clamoring for cake at Christmas time. Among her Christmas recipes the southern housewife places the ones that, by an all-the-year test, she knows to be good. The white bitter almond cake seems almost as essential to the holiday preparations as the real fruit cake.

OLD-FASHIONED POUND CAKE.

One and one-fourth pound butter, ten eggs, one pound flour, one pound sugar, flavoring. To one-half the flour add the butter, and cream them well together. Beat the yolks of the eggs and the sugar until this also creams. Add the two mixtures together with the well-beaten whites of the eggs and the remaining portion of flour. Flavor with lemon or nutmeg. Pound cake, one of the most difficult of all cakes to make, is a simple matter if this recipe is followed correctly. There must of course be a pound cake in the house because it goes so nicely with brandied peaches for the day-after-Christmas dessert. As every housekeeper knows, pound cake is never iced. To be at its best it must be baked in a round pan with a circular hole in the center. Pound cake, because of its close grain, is one of the best keeping of all cakes. That is one reason the southern housewife includes it among her holiday cakes, for with her "Christmas" means from two days to two weeks.

SOFT GINGER BREAD.

One-half cup molasses, fill up sugar, one-half cup butter, fill up hot water, two cups flour, one egg, well beaten, one teaspoon cinnamon, one teaspoonful ginger, one teaspoon soda.

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BE PATRIOTIC, and stick to the Colors, and
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BAKED MACARONI.

Boil macaroni as for the Italian method; drain; add 1 pint of hot milk, 1 tablespoonful of butter, and stir together, adding a little grated Parmesan. Turn this mixture into a buttered round agate baking dish. Put little pieces of butter on top, and sprinkle over it Parmesan or other grated cheese. Bake thirty minutes and serve in dish in which it is baked, by placing it in a baking dish form. Use the best.—The Foulds-Briggs Co.

BUTTERED NOODLES

Throw the noodles into boiling water, let boil for three minutes. Take them up with a strainer, put them on a hot dish; melt some fresh butter in a stewpan; sprinkle a large handful of bread crumbs in it and let them remain until they are lightly browned, then put them upon the noodles. Clarify a little more butter, if the first portion was dried up in browning the crumbs, and pour it over the dish; serve very hot. Time ten minutes to boil the noodles. Use the best—The Foulds-Briggs Co.

NEW YEAR'S CAKES.

One pound butter, one pound white sugar, three pounds flour, one teaspoonful soda, one tea cup milk, one-half teaspoonful cream tartar in tablespoon of water, three tablespoons of caraway seed.

PISTACHIO CAKE.

Sift together one cup of flour, one of cornstarch, and two teaspoons baking powder. Cream one cup butter with one and one-half cups sugar, add one-half cup milk or cream, then stir into the flour mixture. Add 10 drops bitter almond extract, and two tablespoons orange flower water, then fold in the beaten whites of six eggs. Bake in shallow pans lined with buttered paper. For filling, mix two cups sugar with one cup water, and boil until it threads, then pour over the beaten whites of three eggs. Color green with confectioner's vegetable paste, add one teaspoon pistachio flavoring, six drops bitter almond extract, and two tablespoons chopped pistachio nuts. Beat until thick and creamy, and spread between layers and on top of cake when cold. Or spread over top of single layers, and cut in small squares.

SCOTCH SHORT CAKE.

Rub three-fourths pound of butter into one pound of flour, mix in one pound of powdered sugar, one tablespoon of cinnamon, mix into dough with three eggs. Roll thin and bake. Will keep.

MARGARET'S CAKE.

One cup butter, two cups sugar, one cup sour milk, three eggs, one teaspoon soda, scant, in flour, one tablespoon cocoa, one tablespoon cinnamon, one cup raisins, flour to stiffen. Bake in gem pans.

ECONOMICAL ANGEL CAKE.

Whites of four eggs beaten stiff, three-quarters cup granulated sugar, a pinch of salt in the sugar, one-half cup flour, one-half teaspoon baking powder in the flour. Flavor. Bake in a moderate oven. Use the yolks for Sunshine cake, adding to them one cup sugar, one-fourth cup butter, beat well and add one and a half cups flour with one teaspoon baking powder, one-half cup milk or water. Flavor.

NICEST SPONGE CAKE.

(Makes nice layers. Can use half the recipe). Four eggs, two cups flour, two cups sugar, two teaspoons baking powder sifted in flour. Add two-thirds cup boiling water just before placing in the oven.

WHITE CAKE.

One-half cup of butter, one cup of sugar beaten to a cream, one-half cup of milk, two cups of sifted flour with three level teaspoonfuls of baking powder, three whites of eggs beaten in lastly. Bake in a pan 7 by 11 inches.

GINGER CAKES.

One cup of Orleans molasses, one cup of sugar, one cup of butter or lard, one tablespoonful of soda dissolved in a little hot water, one tablespoonful of ground ginger, one tablespoonful of cinnamon. Flour to make a very stiff dough.

GINGER DROP CAKES.

Three eggs, one cup of lard, one cup of baking molasses, one cup of brown sugar, one tablespoonful of ginger, one tablespoonful of soda dissolved in a cup of boiling water, five cups of unsifted flour; drop tablespoonful of this mixture into a slightly greased pan about three inches apart.

GINGER DROP CAKES.

One cup of molasses, one cup of brown sugar, one cup of boiling water in which one tablespoonful of soda has been dissolved and poured over the lard, one teaspoonful of ginger, two eggs; add sufficient flour and drop a few inches apart in greased pan.

CURRANT DROP CAKES.

One egg, one-half cup of molasses, one-half cup of sugar, one-half cup of milk, two and one-half cups of flour, one-half cup of butter, one and one-half cups of currants, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one-half teaspoonful of salt, one-half teaspoonful of nutmeg, one-half teaspoonful of soda.

TEA CAKES.

Two-thirds cup of sugar, one-fourth cup of butter, one egg, one-half cup of milk, and one-half cup of flour, one heaping teaspoonful of baking powder. Bake in gem pans.

COOKIES.

Two cups of sugar, one cup of butter, four eggs, one teaspoonful of soda, flour enough to roll.

RICH COOKIES.

One cup shortening, two cups sugar, four cups flour, four or five eggs (no other wetting), one teaspoon soda dissolved in a little warm water; cream the yolks, sugar and butter together, add dissolved soda, then the well-beaten whites of eggs, and the flour; bake in rather quick oven. These grow better with age.

FRUIT AND NUT COOKIES.

Three cups of rolled oats, two cups sugar, four cups of flour, three teaspoonfuls of soda, one cup of nuts, one cup of raisins, one tablespoonful of cinnamon, one cup of butter, two eggs, one-half cup milk, mix rolled oats, sugar, nuts, flour, soda, and cinnamon together; add raisins and nuts, then the eggs and butter; last milk and work with hands. Roll out in small balls and bake in quick oven. Very fine.

CINNAMON OR CLOVE ROLL COOKIES.

(Can use half the Recipe, with one or two eggs.)

Three eggs, two cups sugar, one cup shortening, one cup milk or water, one teaspoon soda, and two of cream of tartar (unless sour milk is used), or two teaspoonfuls baking powder. Flour, roll out about one-half inch thick, sift ground cinnamon or cloves over evenly, then roll up like jelly cake, and cut slices (with buttered or floured knife), about one-half inch thick from the roll, drop into granulated sugar, and bake thoroughly with sugared side up.

GINGER DROP COOKIES.

One quart of flour, one cup of butter, or lard, rubbed in the flour, one tablespoonful of baking powder, one cup of brown sugar, one pint of molasses, one teaspoonful of soda, one spoonful ground spices; soda dissolved in a cup of warm water; stir together, and drop in a pan. Bake in a hot oven.

COOKIES.

Two eggs, two coffeecups of sugar, one coffeecup of butter, seven tablespoonfuls of buttermilk, two teaspoonfuls of soda, and flour.

COOKIES.

One and one-half cups of sugar, one cup of butter and lard, mixed, break one egg in a cup, add a pinch of salt and beat well; then add water till the cup is two-thirds full, two teaspoonfuls of baking powder, one nutmeg grated, flour enough to make a soft dough. Should be handled as little as possible. Bake in a quick oven.

COCOANUT COOKIES.

Two cups of fine granulated sugar, one cup of butter, one cup of grated cocoanut, two eggs, well beaten, one-fourth cup of sweet milk, one teaspoonful of baking powder, flour enough to mix very soft, roll in little balls, flatten out, and sift granulated sugar over top; bake in quick oven.

SUGAR COOKIES.

Two cups of sugar, one cup of butter, one cup of sour cream, three eggs, two teaspoonfuls of soda, flavor to taste; just enough flour to roll very thin.

AMMONIA COOKIES.

Two cups of granulated sugar, one cup of lard, one pint of sweet milk, three eggs, two tablespoonfuls of baking ammonia (about five cents worth), dissolved in the sweet milk.

COOKIES.

One quart of flour, two cups of fine granulated sugar, three teaspoonfuls of baking powder, two-thirds cup of butter, mixed together, two eggs, one cup of milk, one-half teaspoonful of vanilla, well beaten together and added to the above ingredients.

COOKIES.

Two teacups of sugar, three eggs, one small cup of cream, one teacup of butter, scant teaspoonful of soda. Add flour to make soft dough, roll thin and bake in a quick oven.

EGGLESS COOKIES.

Two cups of sugar, three-fourths cup of butter, one cup of sweet milk, two teaspoonfuls of cream of tartar, one of soda, flavor with nutmeg. Mix very soft.

GINGER COOKIES.

One quart of Orleans molasses, one pint of sour milk, one cup of brown sugar, one pint of melted butter, two heaping tablespoonfuls of baking soda, one large tablespoonful of ginger, flour enough to roll or make stiff.

CHOCOLATE MARSHMALLOW ICING.

One-fourth pound of fresh marshmallows cut in pieces and placed on top of hot cake, melt one-fourth cup of butter and three squares of chocolate in a dish over hot water. Then stir in three

cups of sifted confectioner's sugar, four tablespoonfuls of strong coffee, one teaspoon of vanilla and beat until creamy, spread over marshmallows when the cake is cold.

MOLASSES PUFFS.

(Easily made and nice eaten hot.) One cup sugar, one-half cup butter, one cup molasses, one egg (which can be omitted), one tablespoon ginger, one teaspoon soda, one cup hot water, four cups flour, a pinch of salt. Bake in gem pans, in a moderate oven.

GINGER SNAPS.

One cup of dark brown sugar, one cup of Orleans molasses, one cup of lard, one teaspoonful each of ground cloves, cinnamon and ginger. Boil all together, stir in flour to make a soft batter and add a teaspoonful of soda dissolved in cold water; then stir and work in flour till stiff dough is formed; roll very thin, cut with cake cutter and bake in moderate oven.

GINGER CAKES.

Two cups of molasses, one cup of lard, one cup of sugar, one-half cup of sour milk, three teaspoonfuls of soda, two tablespoonfuls of ginger, two eggs.

BOILED ICING.

Four cups of pulverized sugar, whites of four eggs, one-half pint of boiling water, one teaspoonful of vanilla, one-fourth teaspoonful of citric acid. Put sugar in kettle and pour the boiling water over it and boil until it threads the least bit, then pour the boiling syrup over the well beaten whites of the eggs; beat until cold, flavor and put citric acid in (having dissolved acid in little water) and spread on cake.

DOUGHNUTS.

Three eggs, one teacup of sweet milk, one coffee cup of sugar, one tablespoonful of butter, two teaspoonfuls of baking powder. Flour enough to roll out.

DOUGHNUTS.

One and one-half cups of sugar, one cup of sour milk, one-half cup of butter, three eggs, one teaspoonful of soda. Spice to taste. Flour enough to roll out.

DOUGHNUTS.

Two cups of sugar, one pint of milk, one tablespoonful of butter, one tablespoonful of lard, two eggs, two teaspoonfuls of baking powder; flour to make stiff enough to roll.

MEMORANDUM.

CRULLERS.

Two cups of sugar, one cup of sweet milk, three eggs, one heaping tablespoonful of butter, three teaspoonfuls of baking powder, six cups of flour, one-half nutmeg, one teaspoonful of cinnamon. Put another cup of flour on the molding board, turn dough out on it and knead until stiff enough to roll out a quarter inch thick, cut out and fry in hot lard.

FRITTERS.

One egg beaten light, one cup of sweet milk, one cup of sour milk or buttermilk, one level teaspoonful of salt in sweet milk, one-fourth level teaspoonful of soda in buttermilk. Stir quite stiff. Fry in hot lard.

PEANUT SNAPS.

One-half cup peanut butter, one-fourth cup of shortening, a little salt, two scant cups sugar, one cup water, two teaspoons baking powder, sifted with three or more cups of flour.

HERMITS.

Two cups of sugar, one cup of butter, one of seeded raisins cut fine, two eggs, one-half teaspoonful of soda, dissolved in one cup of sour milk or cream, one nutmeg, one teaspoonful each of cinnamon and cloves, six scant cups of flour, roll about one-fourth of an inch thick, and cut with a round cake cutter. Bake in a quick oven. These will keep good a long time.

JUMBLES.

One and one-half cups of white sugar, three-fourths cup of butter, three eggs, three tablespoonfuls of sweet milk, half a teaspoonful of soda and one of cream of tartar, mix with sufficient flour to roll but have them as soft as possible to handle.

VANILLA WAFERS.

Eight tablespoonfuls of granulated sugar, six tablespoonfuls of butter, five tablespoonfuls of sweet milk, two eggs except the white of one, four teaspoonfuls of vanilla, two teaspoonfuls of baking powder and flour to make a soft dough.

SAND TARTS.

Two pounds of flour, two pounds of brown sugar, one and one-fourth pounds of butter, three eggs. Rub the flour and sugar together, melt butter and knead into the mixture, then add eggs,

Dove Brand Molasses

Two Grades

"BLUE LABEL"
For Medium and Dark Cakes

"WHITE LABEL"
For Table and Light Baking

PECAN CAKE

6 Eggs, Beaten Separately
1 lb. White Sugar
1 lb. White Flour
¾ lb. Butter
1 lb. Pecan Meats
2 lbs. Raisins
1 Tsp. Baking Powder
2 Tsp. Nutmeg
1 Teacup Brandy in
½ Cup Dove Brand Molasses (White Label).
½ Cup Orange Peel (chopped).
Bake 3½ hours.

CHEESE GINGER BREAD

½ Cup Dove Brand Molasses (White Label)
½ Cup Orange Peel (chopped)
Baker 3½ Hours.
1 Cup Dove Brand Molasses (Blue Label)
4 oz. Cream Cheese
1 tsp. Soda
½ Cup Water
2 Cups Flour
⅓ tsp. Salt
2 tsp. Ginger

Heat Molasses and Cheese in a double boiler until melted; add soda and stir vigorously. Mix all and sift dry ingredients, and add to Molasses and Cheese alternately with the water.

Bake 15 minutes in buttered tins.

Rippey's Powdered Foamoline

One tablespoonful to one cup of sugar, one quart cream or milk, make a delicious ice cream. No heat or eggs required. Simply add the Foamoline to the sugar, add cream or milk; flavor to taste, and it is ready for the freezer.

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stirred together without beating whites separately. Knead well. Roll out on well-floured board, very thin and cut diamond shape. (If dough crumbles or seems sugary another egg stirred in it will remedy it). For the outside prepare one pound of thin shelled almonds, blanched, two eggs, a little cinnamon and granulated sugar mixed. Wash the cakes, prepared as above, with the eggs stirred together (using a small piece of white muslin); sprinkle with granulated sugar and cinnamon and place two halves of blanched almonds. Bake in a quick oven and let cool a little before removing from pan. Do not put into a close box of any kind until they are quite cold. Tin or a large glass jar is best to keep them in.

SUPERIOR SOFT GINGERBREAD.

One cup of sugar, one cup of butter, one cup of sour milk, one cup of Orleans molasses, four cups of flour, one tablespoonful of ginger, two teaspoonfuls of soda dissolved in a tablespoonful of water, the grated rind of one lemon; stir butter and sugar together, then add three small eggs well beaten, then milk and flour; when well mixed, stir in the soda water, stir all well together, adding spices. Bake immediately in a quick oven.

SOFT GINGERBREAD WITH CHOCOLATE ICING.

One-half cup of granulated sugar filled up with New Orleans molasses, one-half cup of butter filled up with hot water, one egg well beaten, two cups of flour, one teaspoonful of ginger and one of cinnamon, one teaspoonful of soda dissolved in hot water. Bake in deep pan. Icing.—One cup of granulated sugar, three tablespoonfuls of cold water. Cook until it spins a thread. Stir into it the well beaten white of an egg, add grated chocolate to taste, and when well beaten pour over bread.

SOFT GINGERBREAD.

Two cupfuls of molasses, one cupful of sugar, one cupful of lard, one cupful of sour milk, one tablespoonful of soda, one tablespoonful of ginger, flour enough to make soft batter. By putting in more flour can be made to mould out.

GINGER SNAPS.

One egg, one cupful of molasses, one cupful of sugar, one cupful of butter and lard mixed, one-half cupful of boiling water, one teaspoonful of soda dissolved in the water, one tablespoonful of ginger; flour enough to roll rather soft.

MEMORANDUM.

GINGER SNAPS.

One and one-half pounds of flour, rub one-half pound of butter and one-half pound of brown sugar in the flour, two tablespoonfuls of ginger, one teaspoonful of powdered cloves, and one of cinnamon, one pint of New Orleans molasses stirred in with a large spoon; after all the other ingredients are in and a small half teaspoonful of soda dissolved in a little vinegar, make dough just soft enough to roll out and cut; the softer the better.

GINGER PUFFS.

One cup of molasses, one cup of brown sugar, one cup of butter, one cup of hot water, two eggs, one tablespoonful of soda, cinnamon and ginger to taste, five cups of flour. Drop by spoonful on a pan and bake in hot oven.

MEMORANDUM.

CUSTARDS.

"Custards for supper and other such ladylike luxuries."—SHELLY.

COFFEE CREAM.

Mix half a cup of strong, clear coffee with one pint of cream, sweeten to taste and place the bowl in a pan of ice. When the sugar is dissolved and the cream chilled, whip it and take off the froth into a strainer placed over a pan. Pack a mold in ice and salt and when the whipped cream is drained pack it into the mold, cover the mold and let it stand two or three hours.

FANCY CREAM.

Line a mold with coffee, vanilla or almond ice cream, packing it around the bottom and edges until an inch thick, then fill the center with the whipped preparation (see recipe above), and cover with ice cream.

SPANISH CREAM.

In one quart of milk, soak half a box of gelatine for an hour, then place it on the fire and stir often. Beat the yolks of three eggs very light with a cup of sugar, stir into the scalding milk and heat until it begins to thicken (it should not boil as it will curdle), remove from the fire, and when nearly cold add pineapples, bananas and oranges. Wet the mold with cold water and let stiffen. Serve with whipped cream.

SNOW CUSTARD.

Half a package of Cox's gelatine, three eggs, two cups of sugar, juice of one lemon; soak the gelatine one hour in a teacup of cold water, add one pint of boiling water, stir until thoroughly dissolved, add two-thirds of the sugar and the lemon juice; beat the whites of the egg to a stiff froth and when the gelatine is quite cold whip it into the whites, a spoonful at a time, from half an hour to an hour, whip steadily and evenly and when all is stiff, pour into a mold or into a dozen egg glasses previously wet with cold water, and set in a cold place; in four or five hours turn into a glass dish. Make a custard of one and one-half pints of milk, yolks of eggs and remainder of the sugar. Flavor with vanilla and when the meringue or snow-balls are turned out of the mold, pour this around the base.

A VERY DELICATE PEACH CUSTARD.

One tablespoonful of cornstarch, mixed smooth in a little cold water; add to this half a cupful of sugar, a piece of butter the size of a walnut. When mixed, put into a stew pan and pour on a pint of boiling water; stir in the yolks of two eggs beaten light, and cook until thick. When cold, add half a dozen peaches peeled and minced quite fine. Beat the whites of the eggs to a stiff froth, with two tablespoonfuls of sugar and two of minced peaches.

CREAM PUFFS.

One cup of hot water, one-half cup of butter, boil together stirring in a cup of dry flour. When cold, add three eggs, not beaten, and stir well. Drop on buttered tins. Bake twenty minutes or longer in a very hot oven. Cover with white of egg and powdered sugar and fill with custard or whipped cream. Custard for puffs.—One quart of milk, four tablespoonfuls of cornstarch, two eggs, two cups of sugar, one teaspoonful of butter. Lemon or vanilla.

SMOTHERED FIGS.

One quart of cream, one cup of sugar, butter size of an egg, two tablespoonfuls of cornstarch dissolved in cold milk, yolks of three eggs; thicken when cream boils. When cold place in a dish alternately custard and figs until all is used; beat the whites of the eggs to a stiff froth with three tablespoonfuls of sugar; flavor with vanilla and spread on top of custard. Serve cold with cream.

FLOATING ISLAND.

One quart of milk, yolks of three eggs, two tablespoonfuls of flour, three tablespoonfuls of sugar. Flavor and let boil. Just before taking off the fire slip the beaten whites and a tablespoonful of sugar over the top and stir just a little before putting in a dish.

RAISIN PUFFS.

One-half teacup of sugar, one-half teacup of milk, two eggs, two teaspoonfuls of baking powder, pinch of salt, flour enough so that the batter will drop from the spoon; stir in a cup of seeded and chopped raisins. Fill buttered teacups half full. Steam one-half hour. This will make six or seven cupfuls. Eat hot with whipped cream and sugar or any kind of rich sauce.

CREAM TARTS.

Use the best puff paste for tarts, roll thick and bake in tart pans; fill with whipped cream and cover lightly with jelly.

ORANGE CREAM.

One-half box of gelatine, one pint of cream, one cup of sugar, one pint of milk, five oranges, five eggs (yolks). Soak gelatine in cold water for one-half hour. Put milk on to boil, dissolve gelatine in it; beat yolks and sugar well together and strain gelatine and milk into them. Stir this mixture over fire for two minutes and turn out to cool. When cool strain orange juice into it, then put the bowl into ice and stir till it begins to thicken, then add whipped cream carefully. Wet a mold for it and put on ice. Serve plain or with whipped cream piled around it.

CHARLOTTE RUSSE.

Whip one pint of sweet cream to a stiff froth, then add a cup of pulverized sugar, the beaten whites of two eggs, flavor with vanilla. Line a dish with sponge cake or lady fingers, then cream then cake until dish is filled, having cream on top. Put in a cool place until ready to serve.

PINEAPPLE DESSERT.

Chop a ripe pine apple in small pieces and add two cups of sugar to it; set it away and soak a package of gelatine in cold water for two hours; at the end of this time pour a pint of boiling water over the gelatine and stir it till it is melted; add to it the pineapple with the juice of a lemon and set in a cool place to thicken. Serve with whipped cream.

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CANDIES, ICE CREAM AND SHERBETS.

"Sweets to the sweet."

FUDGES.

One and one-half cup of sugar, one-half cup of butter, one-half cup of milk and two squares of Baker's chocolate. Boil until it hairs, stirring constantly. Take off, beat until thick, pour in buttered pans and cut in squares.

SORGHUM MOLASSES TAFFY.

One pint of sorghum, boiled until it hardens when dropped in cold water, and when it is almost done put in a tablespoonful of ginger, butter about size of hickory nut, saltspoon of soda. Pour in buttered pans, cool and pull until hard. It should be a light brown when hard.

SHERBET.

Juice of six lemons, three and one-half pints of water, three and one-half cups of sugar, strain, add the beaten whites of two eggs after frozen. It is much improved by adding one-half can of shredded pineapple.

FOUNDATION CREAM.

Two cups of soft white sugar, one-half cup of water, one-fourth teaspoonful of cream of tartar. Let it dissolve several hours before putting it on to cook. Then boil until it forms a soft ball, when dropped in cold water. Take from the fire and set the pan on ice, until it is cool enough to wrinkle on top. Then stir until it is white and hard, turn on to a marble slab or breadboard, and work with the hands, till smooth and soft like dough. It is then ready to mold into any shape, with English walnuts on some, and some can be pressed into the centers of dates after removing the seeds. Chocolate and cocoanut can be worked in some, and color with pink or yellow fruit coloring, for a variety.

HICKORYNUT CANDY.

Three cups of brown sugar, one cup of sweet milk, a small piece of butter. Cook all together till very thick, when it drops from the spoon. Stir to keep from burning. Stir in one cup of chopped hickorynuts, just after taking from the fire, then beat until it sugars. Pour on plates to cool.

TAFFY.

Mix well three cups of granulated sugar, one cup of water and three tablespoonfuls of vinegar, but do not stir after placing it on the stove. Let boil until it will harden when dropped into cold water. Then pour into buttered plates and pull as soon as it is cool enough. Flavor just before pulling.

TAFFY.

One cup of Orleans molasses, two cups of granulated sugar, three tablespoonfuls of vinegar, lump of butter size of a hickory nut, water enough to soften; let boil until it cakes in the botton of a glass of water. Do not stir; when done pour out on buttered plates; use nuts or flavoring to taste.

ICE CREAM.

One quart of good, rich cream, one quart of new milk. Put new milk on in a farina kettle with one small teacupful of granulated sugar to each quart of milk and cream. Let the sugar dissolve and mix hot enough to foam. Remove from the fire, cool and add to the cream; flavor and pack with crushed ice and salt. Let it stand fifteen or twenty minutes, then freeze and pack.

KISSES.

Whites of three eggs beaten very stiff. Add one coffee cupful of granulated sugar; beat ten or fifteen minutes, until creamy and firm. Drop a teaspoonful in a place on yellow paper which is placed on top of an inverted dripping pan. Bake in a slow oven until a delicate brown.

WHITE FILLING.

Three cups of granulated sugar, one cup of water. Boil until it hairs; remove from fire and beat until stiff, mold into squares or any shape desired. Seed dates and fill. Cover almonds or any nut or flavor with rose water, vanilla or any desired flavoring.

NUT KISSES.

One teaspoonful of vanilla, one coffeecup of chopped walnuts, one coffeecup of chopped raisins, one coffeecup of pulverized sugar, whites of five eggs beaten very stiff, add sugar, raisins and walnuts. Drop on buttered tins and dry in a moderate oven until a delicate brown. This will make one hundred small kisses. Do not use English walnuts.

CRALINE.

Six cups of light brown sugar, one and one-half cups of cream (or milk, if milk use a bit of butter) and a cup and a half of nut meats. Cook until it hairs, pour in buttered pan stirring in nuts and beat until stiff and cut in squares.

CHOCOLATE CARAMELS.

Two cups of Orleans molasses, one cup of brown sugar, one cup of sweet milk, one-half cake of Baker's chocolate, a piece of butter size of an egg. Boil until it forms a hard ball, when dropped in cold water. Pour out on buttered pans, and mark into squares when cool. It is nice with chopped hickory nuts stirred in part, just before you pour it out to cool.

LEMON SHERBET.

Nine lemons, two and one-half quarts of milk, one quart of sugar. When milk and sugar are partly frozen add lemon juice. It is delicious served with whipped cream.

ORANGE ICE.

Juice of three oranges, juice of one lemon, three pints of water, one quart of sugar; when frozen add the well beaten whites of three eggs and give the freezer a few more turns.

PINEAPPLE SHERBET.

One quart of shredded pineapple, four lemons, three pints of granulated sugar. Boil the sugar in a quart of water, add the juice of the lemons, and strain, then add the pine apple. When the mixture is well frozen, stir in the beaten whites of two eggs. The above recipe is strong, and will bear a little more water if you want to be economical.

ORANGE BASKETS.

Take large Florida oranges, and with a sharp knife make a cut across the stem and escaping the whole of the stem, cutting nearly half way through the fruit; another cut of the same depth is made one-half inch from the first. Turn the orange and make an incision at right angles from the first cut, thus detaching a piece like a small quarter; turn the fruit again and do the same on the opposite side, keeping these cuts on an exact level. This makes a basket with the handle intact. The pulp, juice, seeds, and all the pith must be carefully scooped from the inside—it is best to loosen it first with a spoon from the rind without piercing the skin anywhere. The baskets can be laid in ice water to slightly harden. Serve orange ice or sherbet in them; when ready to serve tie a bow of orange ribbon on the handle of each basket.

PRAULINE.

One pound of light brown sugar, water enough to dissolve. Cook until hardens in water, then add a piece of butter the size of an egg, add one-half pint of cream or very rich milk, stirring all the time. Try it in water and if it gathers, take off and stir thoroughly until grains, add one cup of any kind of nuts preferred. Pour in greased pan and cut in squares while warm.

PRAULINE.

Two pounds light brown sugar, water to moisten, butter size egg. Let cook until can be rolled in balls. One pint of milk (dash it will curdle). Let it cook twenty minutes; remove from range, add walnut kernels; cut in squares and beat fifteen minutes.

CHOICE CARAMELS.

One pound of sugar (two cups), one cup of corn syrup, one-half pound of butter (one cup), one pint of cream, one teaspoon of vanilla. Put the sugar, corn syrup, butter and half the cream over the fire and stir until the mass boils. Then stir in gradually, so as not to stop boiling, the second cup of cream; let the mixture boil, stirring every three or four minutes, until the mass forms a pretty firm hard ball or the thermometer registers 250° F. Then stir in a teaspoon of vanilla and turn the candy into two brick shaped bread pans nicely buttered. When nearly cold cut in cubes. Roll these at once in waxed paper or let stand twenty-four hours to dry off. No better caramels can be made. The time of boiling varies, but often an hour is required.

DIVINITY FUDGE.

One and one-half cups sugar, one-half cup corn syrup (dark Karo), one-half cup water, one cup nuts, one egg white beaten stiff; cook until it hairs. Pour out in buttered tin and cut in squares.

OPERA CREAM CARAMELS.

One pound of sugar; one gill and one-half of water; one gill of cream; one dessertspoonful of corn syrup; one ounce and one-half of caramel butter; essence and coloring.

With the sugar, water and corn syrup make fondant in the usual way, boiling it to 240 degrees. When kneaded smooth, place it with the cream in a saucepan over a slow fire and stir until smooth. Add coloring, essence and sufficient confectioner's sugar to form a rather stiff paste. Pour into a box lined with grease-proof paper to a depth of one inch. When set, turn on to a slab, remove the paper, mark with a caramel cutter or knife and cut into squares.

CREAM CARAMELS.

One gill cream; one ounce butter; one pound sugar, caramel flavoring; one-fourth pound corn syrup; one gill and one-half of water. Boil sugar, water and corn syrup to 260 degrees—in summer to 270 degrees. Add the cream and butter and bring it through the boil, stirring all the time. Take off the fire and add a few drops of caramel or other desired flavoring. Pour out on well-oiled tins. When cold, mark with a caramel-cutter or knife, then wrap each piece in wax paper if the weather is warm, in cold weather this is not necessary.

PENUCHE.

Put two tablespoonfuls of butter in a graniteware or aluminum saucepan. When melted, add two cupfuls of brown sugar and one-third cupful of cream or rich milk. Bring to the boiling point and boil until the soft-ball state, about twelve minutes. Take from the fire, add three-fourths of a cupful of chopped pecans, peanuts or English walnuts and beat until creamy. Pour into a buttered tin. Cool slightly and work in squares.

NUT CREAMS.

Boil three cupfuls of granulated sugar with one cupful of rich cream. Cook until it reaches the soft-ball stage when dropped into cold water; take from the fire, add a cupful of broken nut-meats and stir until it begins to thicken. Turn into a buttered pan and when nearly cold mark into squares.

PEANUT CREAMS.

A little jar of popular peanut butter is the first requisite. This is slightly salted, then shaped in any form desired. Have ready some melted chocolate in one shallow dish, some fondant in another, some chopped nut-meats in a third, some stoned dates and steamed prunes with the stones removed in a fourth, with chopped figs and raisins in the fifth. Roll the peanut butter forms in some of these, which will serve as delectable covers, and insert smaller pieces of the butter in the dates and prunes.

FRUIT NOUGAT.

Chop dates, figs, raisins and maraschino cherries freed from juice into bits and arrange in alternate layers in a buttered shallow pan. Melt two cupfuls of sugar in a pan over a quick fire, watching closely that it does not turn yellow. Pour over the fruits slowly and evenly, using only enough to bind. Before the mixture is quite cold, cut in small bars.

CHOCOLATE CARAMELS.

Put into the candy kettle three-quarters of a pound of brown sugar, six ounces of fresh butter, one ounce and a half of unsweetened chocolate, a gill of cream, a gill of milk and two teaspoonfuls of corn syrup. Let sugar, butter, milk, cream and corn syrup cook together five minutes, add chocolate which has been melted and vanilla.

BAKED ICE CREAM.

Ingredients: Whites of six eggs, six tablespoons powdered sugar, two quarts brick ice cream, thin sheet sponge cake. Make meringue of eggs and sugar by beating whites until stiff. Add sugar gradually and continue beating. Then add flavoring. Cover a board with white paper, lay on sponge cake, turn ice cream on cake (which should extend one-half inch beyond cream), cover with meringue, and spread smoothly. Place on oven grate and brown quickly in hot oven. The board, paper, cake and meringue are poor conductors of heat and prevents the cream from melting. Slip from paper on ice cream platter.

MAPLE ICE CREAM.

Four whole eggs beaten light, one quart maple syrup heated to boiling point; pour the hot syrup over the eggs, slowly, beating all the while; return to the stove and cook until medium thick, stirring constantly. Let cool and add two quarts of cream, freeze. One cup of nuts added while freezing improves it.

Among frozen desserts custards are better in both flavor and nutriment than the cheap ice creams prepared from a poor quality of cream and thickening of cornstarch, flour or gelatin. A frozen custard is exactly like a French ice cream, except that the cream is left out and one or two extra egg yolks used in its place. Freeze like an ordinary ice cream.

HOT WEATHER CUSTARDS.

FROZEN VANILLA CUSTARDS.

Frozen custards are prepared from egg yolks, milk, sugar, and flavoring. For a plain dessert flavored with vanilla or any simple extract, use four yolks, four cupfuls of milk, five tablespoonfuls of sugar and a pinch of salt. Prepare as one would a boiled custard, but do not let it thicken. It should be a velvety puree only, and it should be stirred while cooking to prevent curdling.

FROZEN CARAMEL CUSTARD.

Take a quart of milk, the yolks of six eggs, a cupful and three tablespoonfuls of sugar. Put the milk into a double boiler to become hot. In the meantime melt the three tablespoonfuls of sugar in a quarter of a cupful of water and let it cook to a rich caramel, stirring it constantly to prevent burning. Add gradually two cupfuls of boiling water and stir in the cupful of sugar. Let the syrup boil for fifteen minutes. Mix it with the boiling hot milk and when bubbles reappear add the egg yolks, beating constantly to prevent curdling. Put the custard where it will become perfectly cold and then freeze it as one would ice cream.

A NUT CREAM.

Almond Cream Frappe.

A delicious frozen dainty is the following: Take half a gallon of thick cream whipped stiff. Make it sweet. Turn it in the freezer and when nearly frozen put in a coffee cup of grated sweet almonds, also six bitter almonds. Last, the juice and scraped pulp of six large oranges should be added. Then freeze.

FROZEN FRUIT PUDDING.

Take two quarts of milk, six eggs, one-half pint jar of cream, one-half pound of candied cherries, a cupful of sultana raisins, a tablespoonful of gelatin. Heat the milk in a double boiler, then pour over the beaten eggs. Return to the double boiler and cook till it sticks to the spoon, then add the gelatin that has been soaked in a little cold milk and strain when cold. Add the cream whipped stiff. When nearly frozen add the fruit. Turn a few times and pack well.

Sauce.

One cup powdered sugar, two yolks eggs, one-half pint cream whipped, vanilla.

RUM SAUCE.

One cup sugar, one-half cup water; boil to syrup, about three minutes, and add two tablespoonfuls rum.

JELLIES.

"I sing the sweets I know."

ORANGE JELLY.

One-half box of gelatine, juice of three oranges, juice of one-half lemon, three-fourths cup of sugar, three-fourths pint of boiling water. Dissolve gelatine in cold water, add to the rest and strain.

BAKED APPLE JELLY.

Fill a two-quart granite or earthen dish with alternate layers of sliced tart apples and sugar; bake three hours closely covered. This is delicious and should turn out a solid pink jelly.

CURRANT JELLY.

Pick out leaves, etc.; but leave currants on stem; weigh the fruit; put a pint of water in preserving kettle and press out some of the juice so as to cover well the bottom of kettle; let them come to a boil, and boil at least twenty minutes, pressing and stirring occasionally that they may not burn. Pour currants into a bag; let it drip into a stone crock all night but do not squeeze it; in the morning pour the strained juice into preserving kettle without measuring; let it come to a boil, and boil thoroughly for three or four minutes and then add half as many pounds of sugar as you had pounds of currants. The moment the sugar is entirely dissolved the jelly is done. This rule has been used for many years and was never known to fail when it was carefully followed. Do not be induced to let jelly remain on stove longer than is necessary to dissolve the sugar, as the previous boiling is all that is needed.

QUINCE HONEY.

Three pounds of granulated sugar, add one pint of water; let it come to a boil. Pare and grate three good sized quinces, skim your syrup and stir in your quinces and let it boil twenty minutes.

STRAWBERRY AND PINEAPPLE JAM.

Three pints of strawberries, one pint of grated pineapple, three pints of sugar. Make a thick syrup of the sugar and a little water; while boiling add the fruit, boil thirty minutes or longer, if not thick enough. It must be stirred often to prevent burning.

STEWED APPLES.

Take large, tart apples, cut in halves, take out the core, make a syrup of white sugar; put apples in the syrup, cook until you can put a straw through them; take out in a dish, cook the syrup until thick and pour over the apples in the dish. Delicious.

CANNED FRUIT.

Prepare your fruit as for cooking, fill your jars compactly with the fruit, prepare your syrup, allowing one and one-half cups of sugar to the jar. Pour your boiling syrup over your fruit and seal your jar. Take a common wash tub, lay little strips of wood in the bottom to prevent the jars from touching the tub so that the water may run under; place your jars in this so that they will not touch each other; pour the boiling water in very carefully, so as not to break the jars, until the jars are covered, then cover the tub and all with anything that will prevent the steam from escaping. Let them stand twenty-four hours; take them out and tighten the lids and they are ready to put away.

Prepare your fruit and cook in boiling water a short time; place in jars and seal. When ready to open pour off the juice and add one cup of sugar and boil to a thick syrup and pour over fruit and serve when cool.

ORANGE MARMALADE.

Five oranges, two lemons, cut oranges and lemons in thin round slices—half and quarter them—add three pints of cold water to each pound of fruit. Let it stand 24 hours, boil forty-five minutes, add as much sugar as fruit, the juice of two lemons and boil another forty-five minutes. Put in glass. Make one measure at a time so it will be clearer.

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To Prepare PARTRIDGE Ham, Port Wine (or Champagne Sauce)

Cut cross-wise three slices of PARTRIDGE Ham about ¼ inch thick. Trim skin off all around, slightly flatten, then season with one-half teaspoon white pepper. Heat two tablespoons melted butter in a sauteuse. Place therein the slices of Ham, one beside another, and fry eight minutes to each side. Arrange on a hot dish. Remove fat from pan. Pour the Port Wine sauce in same pan, mix well at bottom so as to retain the flavor of the ham, and boil five minutes. Pour the sauce over the ham and serve hot.

PARTRIDGE BACON fried with Sliced Apples

First, place a sufficient number of slices of PARTRIDGE Bacon, sliced thin preferable, into a frying pan; also cut Bacon cross-wise, never lengthwise, fry for about two minutes until the bacon becomes just at the point of crispness. Then place the fried bacon into a hot dish, and after heating the grease to a boiling point, plunge therein the sliced apples which have been prepared as follows: Peel and core three apples, cut each apple into four even slices, dip in cold milk, roll slightly in flour; after which plunge in the PARTRIDGE Bacon grease, as stated above, for ten minutes. Lift out of pan with skimmer, drain thoroughly, and arrange tastefully around the bacon and serve hot.

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MEATS.

"What say you to a piece of beef and mustard?"

DROP DUMPLINGS.

Stew chicken, veal or beef until tender, season and see that there is as much more water than for gravy. Make a batter using one egg to each cup of sweet milk and one teaspoonful of baking powder to each cup of flour, add salt and stir in beaten whites last. Pour over top of meat and cover closely for fifteen minutes. Add thickening when done.

CHICKEN CROQUETTES.

Six ounces of chicken chopped fine, three ounces of soft bread crumbs, grate them fine, put through a wire sieve, yolk of two eggs, one-half cup of cream, three ounces of butter, white of one egg beaten stiff and put in last; one tablespoonful of parsley chopped fine, juice of grated onion to taste, pounded mace, nutmeg, salt and celery salt, red pepper, wet bread crumbs with boiling water till smooth, cook until it leaves the pan, stir all the time, take off the stove and stir in the two yolks well; let this mixture get cold, then mix all together, melting butter and beat well. Make out croquettes with spoons and set away two hours, then beat one egg with one spoonful of milk and salt to taste; roll croquettes, after shaping with hands) in this, then in crumbs, fry in hot lard and lay on soft brown paper in the oven.

CHICKEN SALAD.

Boil two large chickens, remove the bones and also the skin, and cut rather fine; cut an equal amount of celery; for the dressing use eight eggs well beaten, one-quarter teacup of sugar, and one tablespoonful of salt, two of prepared mustard, a very little cayenne pepper, one pint of good vinegar, one cup of butter; boil to the consistency of custard; when cold and ready for use, thin the dressing with whipped cream.

FRIED CHICKEN.

Joint young, tender chicken—if old, put in a stew-pan with a little water and simmer gently till tender—season with salt and pepper, dip into flour and fry in hot lard until nicely browned; lay on a hot platter and take the liquor in which the chicken was stewed, turn into the frying pan with the browned gravy, stir in a

little flour; when it has boiled, stir in a teacup of rich, sweet cream and pour over the chicken.

YANKEE POTPIE.

Stew one chicken until tender; take out all the bones, cut the meat in small pieces, make a gravy with the liquor, season with salt, pepper and plenty of butter. Take some fresh baking powder biscuit, break them open and spread on a platter, crust side down. When ready, pour over the chicken and gravy.

CHICKEN PIE.

Select a fat, young hen, prepare as for stewed chicken and cook till tender. With perforated ladle, lift out on a large platter and remove all the large bones. Boil potatoes separately, previously prepared and quartered (as many as desired). Make a rich light crust of flour, lard, salt, baking powder and sweet milk. The bottom crust had better be omitted. Place in a deep pan or baking dish a layer of chicken and potatoes, dotted with lumps of butter, salt and pepper if needed, and cover with thin strips of dough; dredge in flour to thicken the gravy; then another layer of chicken and potatoes and another layer of strips of dough until all are used, saving out sufficient dough for a cover. Before putting on latter, add the stock off chicken, add more water if needed. The novice is apt to let the pie bake too dry. Bake till crust is done. Other fresh meats can be used instead of chicken.

BEEF ROLL.

Chop three pounds of beef very fine, season with salt, pepper and sage, roll eight butter crackers, beat two eggs and work them with part of the crackers in beef; make in a long roll and roll it in the crackers; put bits of butter over the top, lay in a pan, surround it with half a pint of hot water, baste occasionally; bake about three-quarters of an hour.

BEEF LOAF.

One pound of rare beef chopped fine, three Boston crackers, rolled and sifted, add salt and pepper, one egg well beaten; work all until thoroughly mixed. Form into a loaf by pressing into a bowl, and turn out on a buttered tin; rub a little butter over it and pour over a large cup of canned tomatoes. Bake three-quarters of an hour, basting frequently with the tomato. Serve cold.

BEEFSTEAK LOAF.

Three pounds of beefsteak, one cup of rolled crackers, three eggs, one-half cup of butter, three teaspoonfuls of salt and two of pepper, mix thoroughly and place in roaster with three pints of water; bake one hour and thirty-five minutes.

HAMBURG STEAK.

One pound of steak from the upper side of the round, chop it very fine, add to it a tablespoonful of onion juice, half a teaspoonful of salt and two dashes of black pepper, mix well together; moisten the hands in cold water, take two tablespoonfuls of this mixture and form with the hands into small round cakes or steaks; put two tablespoonfuls of butter into a frying pan; when hot put in the steaks, fry brown on one side, turn and brown the other; now place them in a hot dish, add a tablespoonful of flour to the butter remaining in the pan, mix until smooth, add a half pint of boiling water, stir constantly until it boils; add salt and pepper to taste, and pour over steaks. Or they may be broiled same as plain steak, seasoned with salt and pepper and spread with butter.

ROLLED BEEFSTEAK.

One skirt steak, or one and one-half pounds of round steak, one cup of stale bread crumbs, one tablespoonful of chopped parsley, one tablespoonful of melted butter, one teaspoonful of sweet marjoram, one-half teaspoonful of salt, two dashes of black pepper; mix the bread crumbs, parsley, sweet marjoram, salt and pepper together and moisten with the melted butter, spread over the steak, which roll tightly and tie with twine; put in a baking pan with any pieces of suet that you may have trimmed off, add a half cup of water and bake in a quick oven for three-quarters of an hour. Serve with brown sauce.

PATE DE VEAU.

Three and one-half pounds of veal ground fine, six crackers rolled fine, three eggs, butter the size of an egg, one nutmeg, one tablespoonful of salt, one teaspoonful of pepper, four tablespoonfuls of rich cream; work well together; mold into a loaf and bake slowly; baste often. Bake two hours.

VEAL LOAF.

Chop fine three pounds of leg or loin of veal, roll one dozen crackers, put half of them in the veal with two eggs, season with pepper and salt, mix all together and make into a solid form; then take the crackers which are left and spread over the outside. Bake one hour.

VEAL BREAD.

Take three pounds of uncooked veal, chop fine; six crackers, two eggs, one slice of salt pork chopped fine, butter size of an egg, one tablespoonful of salt, one of pepper, one of nutmeg; mix thoroughly, mold in the shape of a loaf of bread. Bake two hours, with water enough around it to prevent burning.

JELLIED VEAL.

Take a knuckle of veal, wipe, put in a kettle, cover with cold water and bring slowly to a boil; skim and let simmer for two hours; add a slice of onion, a blade of mace, a dozen of whole cloves, half a dozen pepper corns, half a teaspoonful of ground allspice and one of grated nutmeg; let it simmer gently for an hour longer; take the joint of veal up, remove the bones and gristle, put the meat in a square mold, strain the liquor and boil until it is reduced to one quart, add half a teacup of vinegar, the juice of a small lemon, with pepper and salt; pour over meat and let stand over night to cool. When ready to serve turn carefully out, garnish with parsley or lemon sliced very thin.

VEAL BIRDS.

Take thin slices of veal from the loin, wipe, trim off the fat and pound still thinner, cut in pieces two by four inches; chop the trimmings with one square inch of salt pork for every piece of veal, add one-half as much cracker crumbs as chopped meat, one teaspoonful of lemon juice, one teaspoonful of salt, little thyme, little grated onion, pepper and dash of cayenne, one egg slightly beaten, if not moist enough to spread add a little hot water, spread on the meat nearly to the edges, roll tightly and secure by toothpick or string to keep in roll. Sprinkle with salt and pepper, fry a golden brown; then add one-half cup of milk or cream, cover and simmer till tender. Serve on small pieces of toast with gravy poured over.

ROAST RABBIT.

Have the rabbit skinned and well cleaned, rub well with salt, tie the legs closely to the body, lay in the baking pan back uppermost, sprinkle with black pepper, put in one corner of the pan one tablespoonful of mixed spice and one onion, lay some chopped parsley and thin slices of breakfast bacon over the rabbit, cover the bottom of the baking pan with warm water, then cover with another pan. Bake about one hour; let brown a little. Serve with currant jelly. It is excellent.

THE BEST WAY TO SERVE RABBIT.

Soak over night in water with a handful of salt. Put to cook in cold water and some salt and bring to a boil, drain and put in cold water again without salt, boil and drain off again and cook until tender. Roll in flour or a batter made with one-half cup of sour milk, soda enough to sweeten, a pinch of salt, and flour enough to make a batter. Fry in plenty of lard.

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CORNED TONGUE.

For a tongue weighing six pounds, take one gallon of water, one pint of salt, one teacup of brown sugar, one teaspoonful of soda and two-thirds of a teaspoonful of saltpetre. Heat the brine and skim. Place the tongue in a stone jar and pour over the brine when cool, being careful that the tongue is well covered. Keep in a cool place for ten days or two weeks. It will need no freshening if put to cook in cold water.

MINT SAUCE FOR ROAST MEAT.

Three tablespoonfuls of green mint chopped fine, one cup of vinegar, two-thirds cup of sugar; mix well and serve with meats.

FINE HASH.

Chop very fine cold turkey, beef or any other cold meat and fry in butter till browned a nice color all through; heap on plates and serve.

MEAT CROQUETTES.

Chop meat very fine, add a little chopped onion and parsley; for two cups of meat take one-half cup of milk, mix with two teaspoonfuls of flour and butter the size of a walnut; cook this until it thickens, then stir into the meat, roll in balls, dip in egg and bread crumbs and fry like crullers.

YORKSHIRE PUDDING.

To serve with a roast like vegetables. — Three eggs, one pint of milk, six large tablespoonfuls of flour, one-half teaspooonful of salt, two dashes of pepper; beat the eggs, whites and yolks together until light; add to them the milk; put the flour into the bowl, moisten it gradually with eggs and milk, beat until smooth, strain through a fine sieve; add the salt and pepper and bake. Cut into squares and serve around the meat.

OMELET.

Beat the whites of four eggs stiff, then add the yolks and a half teaspoonful of salt with a little pepper and beat again; then beat in gradually but quickly four tablespoonfuls of sweet milk; have a frying pan on the stove with two teaspoonfuls or enough hot butter in it to cover every part of the bottom of pan; pour in mixture, loosen from edges with knife, shake the pan to keep from burning; when brown on the bottom put in the oven to dry on top; fold and serve.

MEMORANDUM.

CECILS.

Two cups of cooked meat chopped fine, yolks of two eggs, one tablespoonful of butter, two tablespoonfuls of bread crumbs, one-fourth of a nutmeg grated, one teaspoonful of onion juice, one teaspoonful of salt, two dashes of black pepper; put all the ingredients into a frying pan and stir over the fire until thoroughly hot; take from the fire and turn out to cool; when cool, form into balls about the size of a walnut, dip first into beaten egg then in bread crumbs, and fry in boiling oil or fat.

When you are cooking ham or pork of any kind it greatly adds to the flavor of it if you sprinkle just a little soft white sugar over it when it is frying or about half done.

PLAIN HASH.

Take any cold meat, chop very fine, to every quart of meat allow one onion, one tablespoonful of butter, two hard boiled eggs, one-half pint of hot water, salt and pepper to taste; chop the onions and hard boiled eggs very fine, then put them with the meat into a stewing-pan, add the butter, salt and pepper; stew and stir over a very slow fire for fifteen minutes.

MEAT RISSOLES.

Make a plain hash (see recipe) and stand it out to cool; roll out any pieces of plain or puff paste left from pies or patties, cut into cakes with a cutter five inches in diameter; place one tablespoonful of the hash, a little on one side of the center, fold over the other side like a turnover, press the edges tightly together, and so on until you have them all made; the recipe given will make two dozen; place in a baking pan and bake in a quick oven fifteen minutes. Serve on a heated napkin, with bechamel sauce in a boat.

BREAD STUFFING.

One pint of stale bread crumbs, two tablespoonfuls of melted butter, one teaspoonful of salt, one-fourth teaspoonful of black pepper, one tablespoonful of chopped parsley, one teaspoonful of sweet marjoram; mix the bread, salt, pepper, parsley, and sweet marjoram together, then moisten with the melted butter and it is ready to use.

SAGE STUFFING.

Make the same as the preceding recipe, and add two teaspoonfuls of powdered sage.

RAGOUT OF MUTTON.

Cut cold mutton or lamb into pieces about one inch square; put one teaspoonful of butter in a frying pan, and when very brown add one tablespoonful of flour; mix, add a half pint of stock or water; stir constantly until it boils, then add salt and pepper to taste, and a teaspoonful of Worcestershire sauce; now add one pint of the mutton, and stand the frying pan over boiling water for fifteen minutes, until the mutton is thoroughly heated; add one tablespoonful of currant jelly. Send to the table very hot.

ONION STUFFING.

May be made the same as bread stuffing, omitting the sweet marjoram and adding two large tablespoonfuls of chopped onion.

POTATO STUFFING.

Two cups of mashed potatoes (hot), one teaspoonful of onion juice, four tablespoonfuls of cream, one-fourth teaspoonful of black pepper, yolks of two eggs, one teaspoonful of salt, one tablespoonful of chopped parsley, one tablespoonful of butter, mix the whole together and beat well. This stuffing is nice for duck or geese.

OYSTER FILLING FOR POULTRY.

A sixteen pound turkey will require twenty-five oysters, one tablespoonful of sweet marjoram, one quart of stale bread crumbs, one tablespoonful of butter, one teaspoonful of salt, pepper to taste. Drain the oysters, wash them in cold water and drain again; mix the crumbs, salt, pepper, parsley, and sweet marjoram together; add the butter melted, then the oysters, and it is ready for use.

To make stuffing for turkey dry the bread well, cut off very hard crust and roll or grate fine, moisten with melted butter, season with pepper and salt. A nice dressing for roast beef or young chickens baked whole is made of flour mixed to a stiff paste with fresh butter and a little salt. Spread over meat when it is done and return to the oven and brown.

CHESTNUT DRESSING.

Select 50 large, plump chestnuts. Take off the outer shell, throw them into a deep bowl and pour boiling water over them to loosen the skin. It should slip off as a beet peel does, between thumb and finger. Drop the blanched nuts into salted boiling water — enough to cover them — and simmer until tender. Drain and chop very fine. Remove the marrow from two bones, cut very fine and mix with the nuts. Add salt and pepper to taste.

Moisten slightly with sweet cream or new milk and fill the turkey by the aid of a big spoon. Do not pack in the dressing with your hand.

OYSTER DRESSING.

One large loaf of bread, crumbled fine. Use bread not less than 36 hours old, which has been split open or cut in slices and allowed to dry thoroughly. Toss this into a bowl and add two stalks of celery which have been chopped fine, half a pound of melted butter, and salt and pepper to taste. Drain three pints of small oysters free from liquor, add these to the bread and seasoning, and bind the whole together with just enough liquor to moisten the bread. It must not have enough liquor to run from it like a juice.

GIBLET STUFFING.

Cook the gizzard, heart and liver until tender, drain off the liquor into a bowl and chop the giblets fine. There should be at least two and a half cups of the liquor. Split 15 large soda crackers and butter them, using at least one-fourth of a tablespoon of butter to each half cracker. Arrange these in a deep platter and pour over them the hot liquor or stock. As soon as the crackers have absorbed all of the liquor, add the chopped giblets and fill the turkey with this dressing. Season highly with pepper and salt.

STEAK, BOHEMIAN STYLE.

One pound round steak, place in roaster, salt, paprika and sprinkle of flour and butter; prepare potatoes as for frying and place on steak, add salt, paprika and butter on potatoes; pour one-half pint water and bake for one hour; prepare onions the same and slice layer on top of potatoes, cover again and bake another hour. A sprinkle of sugar adds to the taste.

SPANISH STEAK.

Brown four sliced onions in butter, and put them in a casserole or covered baking dish. Cut two pounds of round steak in cubes and spread upon the onions. Add a layer sliced tomatoes, then one of chilli peppers cut in shreds, cover with boiling water or soup stock, and simmer in hot oven for two hours. Thicken gravy with one tablespoon of butter rubbed into an equal amount of flour.

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OYSTERS AND FISH.

"How say you to a fat tripe, finely broil'd?"
—TAMING OF THE SHREW.

OYSTERS FRIED IN BATTER. (The Old Virginia Recipe).

Select two dozen large prime oysters, and dry them on a soft cloth. Mix four tablespoonfuls of sifted flour, one tablespoon of olive oil, a little salt, and the beaten whites of two eggs, and add enough warm water to make a batter that will wash the bowl of a spoon. Dust each oyster very lightly with salt and white or red pepper, dip into the batter, and fry to a golden brown in deep fat. Serve on a napkin laid on a hot dish, and pass sliced lemon with them.

OYSTER OMELET.

Whisk six eggs to a thick froth, then add, by degrees one gill of cream, beat them well together, season the egg with pepper and salt to taste. Have ready one dozen fine oysters, cut them in half; pour the egg in a pan of hot butter, and drop the oysters over it, as equally as possible. Fry to a light brown and serve hot. An omelet should never be turned.

FRIED OYSTERS.

Drain, remove bits of shell, and sprinkle with pepper and salt, dip in beaten egg, then in pulverized crackers in which a little baking powder has been mixed, and fry a light brown in hot butter; or fry like doughnuts in hot lard.

ESCALLOPED OYSTERS.

One quart of oysters, one pound of crackers rolled, one cup of bread crumbs mixed with crackers; put lumps of butter in your pan, then put in a layer of oysters; put butter, pepper and salt, then a layer of crackers crumbs, so on until all are in the pan; last of all one cup of milk and bake an hour.

OYSTER CROQUETTES.

Twenty-five oysters, one gill of oyster liquor, one gill of cream, one tablespoonful of butter, two tablespoonfuls of flour, one tablespoonful of chopped parsley, yolks of two eggs, one-fourth of a nutmeg grated, salt and cayenne to taste; put the oysters on to boil in their own liquor, boil and stir constantly for five minutes; take from the fire and drain, chop the oysters very fine; now

MEMORANDUM.

put into a sauce pan one gill of this liquor and the cream; rub together the butter and flour, add this and the oysters to the boiling liquor and cream, and stir until it boils and thickens; now add the yolks of the eggs, stir over the fire one minute, take it off, add parsley, salt, cayenne and nutmeg, mix well and turn out to cool. When cool form into cylinders, roll first in beaten egg, then in bread crumbs and fry in boiling oil or fat.

DEVILED OYSTERS.

Twenty-five nice, fat oysters, one-half pint of cream, one tablespoonful of butter, two tablespoonfuls of flour, one tablespoonful of chopped parsley, yolks of two eggs, salt and cayenne to taste; drain the oysters and chop them middling fine and drain again; put the cream on to boil, rub the butter and flour together and stir into the cream while boiling; as soon as it thickens, take it from the fire and add all the other ingredients; beat the yolks before adding them; have the deep shells of the oysters washed perfectly clean, fill them with this mixture, sprinkle lightly with bread crumbs, put them in a baking pan and brown in a quick oven for five minutes; serve in shell, garnish with parsley.

FISH.

Fish when fresh are hard when pressed by the finger, the gills red, the eyes full; if the flesh is flabby and the eyes sunken, the fish are stale. They should be thoroughly cleaned and sprinkled with salt.

BAKED FISH.

Stuff with plain dressing; put it in the pan with a little water, salt, pepper, and butter; baste while baking. A fish weighing four pounds will bake in an hour. Garnish with hard-boiled eggs and parsley if you have it, and serve with drawn butter or egg sauce.

STUFFING FOR BAKED FISH.

One cup of cracker crumbs, one saltspoonful of salt, one saltspoonful of pepper, one teaspoonful of chopped onion, one-fourth cup of melted butter. This makes a dry crumbly stuffing. If a moist stuffing be desired, use stale (not dry) bread crumbs and moisten with a beaten egg and butter. For a fish weighing from four to six pounds.

FISH SAUCE.

Drawn butter or water and melted butter thickened with flour and seasoned is the simplest form of a sauce. When milk or cream or white stock is used in place of water, less butter is required, and the sauce is called white or cream or bechamel sauce. By browning the butter, using different seasoning materials, we have all the varieties of brown sauces.

BOILED FISH.

Sew the fish in a cloth and put in cold water with plenty of salt; simmer gently till done. Most fish will boil in thirty minutes. For four or five pounds of fish nearly cover with water and add two heaping tablespoonfuls of salt. Boil thirty minutes and serve with drawn butter.

DRAWN BUTTER SAUCES.

One pint of hot water, one-half cup of butter (scant), two tablespoonfuls of flour, one-half teaspoonful of salt, one-half saltspoonful of pepper; put half the butter in a sauce pan, be careful not to let it become brown; when melted, add the dry flour and mix well. Add the hot water a little at a time and stir rapidly until it thickens. When perfectly smooth, add the remainder of the butter in small pieces and stir till it is absorbed; add the salt and pepper and strain before using. With one pint of drawn butter sauce for a foundation, egg sauce may be made by adding two or three hard boiled eggs chopped or sliced.

HOLLANDAISE SAUCE FOR BAKED FISH.

One-half cup of butter, one saltspoonful of salt, yolks of two eggs, one-fourth saltspoonful of cayenne pepper, juice of one-half lemon, one-half cup of boiling water. Rub the butter to a cream. Add the yolks one at a time and beat well, then add lemon juice, salt and pepper. Just before serving pour in the water and cool till it thickens. Pour around the fish.

SALT FISH BALLS.

One cup of raw salt fish, one pint of potatoes, one teaspoonful of butter, one egg well-beaten, one-fourth saltspoonful of pepper, more salt if needed; wash the fish, pick in half-inch pieces, and free from bones; pare the potatoes and cut in quarters, put the potatoes and fish in a stewpan, and cover with boiling water; boil twenty-five minutes or till the potatoes are soft. Be careful not to let them boil long enough to become soggy; drain off all the water, wash and beat the fish and potatoes until very light, add the butter and pepper, and when slightly cooled add the egg and more salt, if needed; shape in a tablespoon without smoothing much, then slip them off into a basket, and fry in smoking hot lard one minute. Fry only five at a time, as more will cool the fat; the lard should be hot enough to brown a piece of bread while you count forty; or first dipping the fat take up a spoonful of the fish and plunge it into the hot fat; drain on soft paper.

BAKED SALMON WITH CREAM SAUCE.

One can of salmon, pour off oil; put in pan, mash fine with spoon; add three eggs, one cup of grated bread crumbs, one-half teaspoonful of salt, one-fourth saltspoonful of cayenne pepper, one tablespoonful of chopped parsley, one tablespoonful of melted butter, one-half cup of cream; put in a well greased baking dish, and bake thirty minutes. Remove from oven, turn out on a warm platter. Sauce. — One pint of milk, one-half pint of cream, one tablespoonful of butter, one-half teaspoonful of salt; a little pepper, two tablespoonfuls of corn starch dissolved in a little cold milk. Heat all and stir smooth till it thickens. Pour around salmon and serve.

SALMON LOAF.

One pound can of salmon, three-fourths cup of rolled crackers, three tablespoonfuls of butter, four tablespoonfuls of sweet cream, two eggs, well beaten, salt and pepper to taste. Steam two and one-half hours in baking powder cans. Will fill two cans.

ESCALLOPED SALMON.

One can of salmon, pick out bones, and mash fine, one pint of milk scalded, into which is added one tablespoonful of flour and one egg. Put a layer of salmon in the bottom of baking dish, and then a layer of rolled crackers; pour on some of this milk, add salt, pepper and a little butter. Do this until all the salmon is used. Bake forty minutes.

MOLDED SALMON.

One can of salmon, four eggs beaten light, four tablespoonfuls of melted butter, one-half cup of fine bread crumbs; chop the fish fine; then in a bowl with back of wooden spoon (and adding the butter), mash until it is smooth paste, season with pepper, and parsley. Beat the bread crumbs into the eggs, and season with salt and pepper (before working all together); put in a buttered pudding mold and steam an hour, turn out and pour around each slice of the sauce. Sauce. — One cup of milk heated to the boiling point, thicken with one tablespoonful of cornstarch, two tablespoonfuls of butter with the liquor of the salmon and raw egg, teaspoonful of tomato catsup, pinch of mace and one of cayenne; put the egg in last and very carefully. Boil one minute.

SPANISH OMELET.

Blend one tablespoon of butter and one tablespoon flour, add one pint milk and the yolks of four eggs well beaten. When slightly cool fold in the whites of eggs beaten very dry, add a pinch of salt. Grated cheese adds to the taste.

PUDDINGS.

"And lo! two puddings smok'd upon the board." — POPE.

BROWN PUDDING.

Three cups of flour, one cup of water, one cup of raisins, one cup of currants, one cup of suet, one-half cup of sugar, two teaspoonfuls of cinnamon, one teaspoonful of allspice, one teaspoonful of nutmeg, one teaspoonful of soda, little pinch of salt, one-half cup of chopped figs and dates, mixed. Boil two hours in a cloth. Sauce for brown pudding. — One cup of sugar, one and one-half tablespoonfuls of butter, one egg, three tablespoonfuls of hot water. Rub the butter and sugar to a cream, add the yolks of the egg, place the bowl in a basin of boiling water, then add the hot water by the spoonful, stirring well until all is smooth. The sauce should be a rich yellow syrup. Turn into a serving bowl and place on top the beaten white of the egg.

JAM PUDDING.

One-fourth cup of butter, two eggs, three-fourths cup of sugar, one-half cup of sour milk, one-half teaspoonful of soda, one and three-fourths cups of flour, one teaspoonful of cinnamon, one teaspoonful of cloves; one-half cup of jam. Bake and serve with sauce.

PRUNE JAM WITH WHIPPED CREAM.

Stew one pound of nice prunes in a quart of water, very slowly until tender (two hours at least), drain, saving the juice; remove the stones from the prunes and return the fruit to the juice with one cup of sugar, the juice of one lemon or two oranges, and half a box of good gelatine that has soaked for ten minutes in a half cup of cold water; stir over the fire until the gelatine is all dissolved, and pour into twelve or fourteen small cups; make the day before using; turn out and serve with whipped cream sweetened and flavored.

QUEEN OF PUDDINGS.

One pint of fine bread crumbs, one quart of milk, one cup of sugar, four yolks of eggs, beaten, one lemon rind, grated, butter, size of an egg. Bake until done. Whip the whites of the eggs stiff, beat in a cup of sugar in which has been strained the juice of a lemon. Spread a thin layer of jelly over the pudding then pour the whites over and put in the oven to brown.

COFFEE PUDDING.

One cup of suet or butter, one cup of molasses, one cup of sour milk, one cup of cold coffee, four cups of sifted flour, one cup of raisins, one cup of currants, one teaspoonful of soda, spice to taste. Steam three hours. To be eaten with a sauce of butter and sugar beaten together.

RICE PUDDING.

One cup of rice, one cup of sugar, one and one-half cups of raisins. Steam rice until tender, then mix with other ingredients, adding one quart of rich milk. Bake in a moderate oven until thick and brown on top.

MARLBOROUGH PUDDING.

Six large apples, six tablespoonfuls of sugar, one-fourth pound of butter, one-fourth pound of stale sponge cake, crumbed, six eggs, one small nutmeg, rind and juice of one lemon. Pare, core, and quarter the apples, put them to stew in half a pint of water; when soft drain and mash them smooth with the butter, when cool, add sugar, sponge cake, nutmeg, and lemon, with the eggs well beaten. Bake in a buttered dish about three-fourths of an hour. When done put fine sugar and slice of citron on top and serve with hard sauce.

PUFF PUDDING.

Stir one pint of flour, two teaspoonfuls of baking powder and a little salt into milk until very soft. Place in steamer well greased cups; put in each one a spoonful of batter, then berries or stewed apples or any fruit convenient. Cover with another spoonful of batter and steam twenty minutes. For Sauce.—Place four tablespoonfuls of milk in a pan of boiling water, when scalding put in one-half pint of sugar mixed with the yolks of two eggs. Stir until thick as boiled custard. When cool add flavoring and the whites of eggs beaten to a stiff froth.

CREAM PUFFS.

Take one cup of hot water, one-half cup of butter. Boil together, stirring in one cup of flour. Put in a cool place and when perfectly cold add three eggs not beaten and stir until it is very stiff. Drop on buttered tins. Bake twenty minutes or longer in a hot oven. When done glaze with the white of an egg and sprinkle pulverized sugar on top. Filling for puffs.—One quart of milk, four tablespoonfuls of corn starch, two eggs, two cups of sugar, one teaspoonful of butter. Flavor with vanilla or lemon.

FIG PUDDING.

One cupful of molasses, one cupful of chopped suet, one cupful of sweet milk, three and one-fourth cups of flour, two eggs, one teaspoonful of soda dissolved in hot water, one teaspoonful of cinnamon, one-half teaspoonful of nutmeg, one pint of figs chopped. Steam five hours and serve with hard sauce.

GRAHAM FLOUR PUDDING.

Two cups of Graham flour, one-half cup of molasses, one-half cup of butter, one-half cup of sweet milk, one egg, one teaspoonful of soda, one cup of chopped raisins, one teaspoonful of cinnamon. Steam two or three hours. Pudding sauce.—One cup of sugar, one tablespoonful of butter rubber to a cream, one-half cup of cream whipped and the whites of an egg beaten stiff, one teaspoonful of vanilla, add the white to the cream, then the butter and sugar.

PLUM PUDDING.

One-half pound of raisins, one-half pound of currants, four ounces of citron sliced thin, three eggs well beaten, six ounces of beef suet chopped fine, three pints of sifted flour, one large coffee cup of sugar, one teaspoonful of ground cinnamon, one teaspoonful of ground cloves, one teaspoonful of ground mace, one teaspoonful of grated nutmeg, one pinch of salt, two tablespoonfuls of baking powder. Mix above ingredients well together with milk to a stiff batter; turn into a flannel cloth and put into boiling water. Boil at least four hours, keeping it covered with water all the time. In tying the string around the cloth leave room for the pudding to swell.

PLUM PUDDING.

One cup of chopped suet, one cup of sweet milk, one cup of Orleans molasses, one cup of seedless raisins, one-half cup of currants, three cups of sifted flour, one teaspoonful of soda, pinch of salt. Stir milk and molasses together, next add suet, then stir in flour slowly, add soda and salt; roll raisins and currants in flour and add last. Stir through thoroughly; steam two hours. Serve with vanilla dressing.

FRUIT PUDDING.

One cup of molasses, one cup of raisins, one cup of currants, one cup of sweet milk, one cup of chopped beef suet, one teaspoonful of ground cloves, and one of cinnamon, three cups of flour, one rounding teaspoonful of soda. Steam three hours. Serve with sauce.

CUP FRUIT PUDDING.

One-half cupful of sugar, one egg well beaten, one cupful of sweet milk, flour enough to make a light batter. One even teaspoonful of baking powder sifted in flour. Grease cups with butter, put in a spoonful of batter and one of any kind of preserves, a little more batter. Don't have cups more than two-thirds full. Steam one hour. Serve with cream and sugar or a sauce if you wish.

CHERRY PUFFS.

Make a batter with one pint of sweet milk, one egg, and sifted flour enough to make it of the right consistency—about a pint—first sifting through the two level teaspoonfuls of baking powder and a pinch of salt. Into the batter stir one pint of canned cherries, well drained from the juice. Beat well together and pour into greased cups, filling them two-thirds full. Steam from half to three-quarters of an hour, or until an inserted straw comes out perfectly free of the mixture. Eat with hard sauce or sweetened juice of the cherries as preferred. This pudding may be placed in a bag, previously dipped and wrung out of hot water and well floured on the inside, and then steamed.

CHERRY PUDDING.

Two eggs, well beaten, one cup of sweet milk, flour enough to make stiff batter, two large teaspoonfuls of baking powder, a pinch of salt, as many cherries as can be stirred in. Boil one hour, or steam and serve with liquid sauce or rich cream.

CHERRY ROLL.

Sift one quart of flour, add lard the size of an egg, two teaspoonfuls (heaping) of baking powder and enough water to make a soft biscuit dough. Roll the crust nearly an inch thick, spread with nearly a pint of cherries slightly dredged with flour. Roll and put into a pudding dish and steam nearly an hour in a double roaster, in which are a couple of inches of water.

SUET PUDDING.

One cup of molasses, one cup of sweet milk, one cup of suet chopped fine, one cup of currants, one-half cup of raisins, flour to make a stiff batter, small teaspoonful of soda. Mix well, salt and spice to taste (I prefer nutmeg and cinnamon). Steam two hours or longer. Sauce.—One pint of boiling water, teacup of granulated sugar, tablespoonful of butter, pinch of salt and tablespoonful of

corn starch, dissolved in cold water; season with nutmeg and lemon juice. A little lemon rind improves the flavor. Boil until clear.

SUET PUDDING.

One cup of suet, one cup of molasses, one cup of sweet milk, three cups of flour, one tablespoonful of ground cloves, one teaspoonful of soda. Steam two and one-half hours. Dressing.—One-half cup of sugar, one-fourth cup of butter beaten together. Eat while hot.

CHOCOLATE PUDDING.

One quart of milk and one square of chocolate, four eggs, (yolks), two even tablespoonfuls of cornstarch. Put milk on to scald in farina kettle, chocolate on the back of the stove in a small saucer to melt; beat yolks, add sugar and chocolate, then cornstarch dissolved in a little cold milk; pour a little of the scalded milk on mixture, then pour all into the milk and take it off just as it thickens which will be almost immediately. Flavor with vanilla. Turn into a dish to cool. When very cold beat the whites stiff and add one cup of sugar and beat well. Put over pudding and brown, setting the dish on a board in a very hot oven. Watch carefully as it must not stay in long enough to melt pudding.

APPLE SUET PUDDING.

Chop very fine one-quarter pound of beef suet, slice into the chopping bowl four sour apples. Chop through once or twice and shake over a little flour. Stir with a silver knife and mix all together. Put one teaspoonful of baking powder and a little salt into a cup of flour, break one egg into the bowl with the apple and suet, sift in the flour and moisten with milk, if the apples are very sour add a teaspoonful of sugar with the flour. Make the batter quite thick. Pour into a well greased steamer and steam three hours. Sauce.—One-half cup of butter, two-thirds cup of sugar. Cream together and when the sugar is dissolved add the white of one egg. Beat hard and add one-half teaspoonful of vanilla, set on ice and when serving the pudding put one spoonful on each slice of hot pudding.

APPLE DUMPLINGS.

Pare and cut in halves six nice apples, make a biscuit dough. Melt half a cup of butter in a large dripping pan, put dumplings in and rub one cup of sugar on top and one cup of raisins, pour pan nearly full of boiling water and bake an hour.

COMPOTE.

Pare and core half a dozen large, fine apples, throwing each as it is pared into cold water to keep it from turning brown. Put a half pound of loaf sugar into a stew-pan with three pints of water; as soon as it is melted put in the apples with the juice of two oranges. Stew gently until the oranges are sufficiently cooked but not broken, then take them out and lay them in the dish in which they are to go to the table. Cut the rind of the oranges into the thinnest possible strips and put them into the syrup; boil until tender by which time the syrup will be greatly reduced; when cold pour the syrup about the apples, and also dispose the transparent strips of orange about them. This dish looks pretty with a bit of cranberry jelly placed in the hollow of each apple, or with a candied cherry in each hollow.

RECIPE FOR APPLE DeFOY.

Bake six medium sized tart apples, when soft put in an earthen dish, being careful not to get any core in, sweeten and flavor to taste. Beat the whites of three eggs to a stiff froth and then beat with your apples one hour or until it is a light foam. Make a boiled custard with the yolks of the eggs and serve cold; do not make the custard too thin. Put a spoonful of the custard and then a spoonful of apple on top. This quantity is for a good-sized family and you will have not only a very handsome dessert but a fine one.

APPLES.

Eight fine large apples peeled, cored, and quartered, two tablespoonfuls of butter, juice of one large lemon, one cupful of white sugar, nutmeg, whites of three eggs. Heat the butter, sugar and lemon in a steamer, drop the apples into this, let them cook until tender, take them out, cover with the whites of the eggs beaten stiff and powdered sugar. Brown slightly. Pass the syrup from the apples in a tiny pitcher.

BROWN BETTY.

One cupful of bread crumbs, two cups of chopped apples, one-half cupful of sugar, one teaspoonful of cinnamon, two tablespoonfuls of butter cut into small bits; butter a deep dish, put in a layer of chopped apples, sprinkle with sugar, a few bits of butter and cinnamon, cover with bread crumbs, then more apples until the dish is full. Cover closely; bake three-quarters of an hour, uncover, brown quickly. Eat with sugar and cream.

APPLE DUMPLINGS. (Delicious).

Make a rich light dough, allowing one cup of lard to three cups of flour and one teaspoonful of baking powder to each cup of flour. Add sufficient salt and mix rather soft with sweet milk. Use half

of a tart apple to each dumpling, filling the center of each with sugar and butter. Enclose in the pastry and place on their sides in a baking pan. Pour over a thin syrup made of sugar, lump of butter and water. Cinnamon or nutmeg if desired.

VIRGINIA CARAMEL CUSTARD.

One-fourth pound sugar, five eggs, one quart milk, vanilla. Beat the egg yolks with the sugar, then add the well-beaten whites and mix with the milk. Flavor custard, pour into buttered molds and put immediately into a pan of boiling water inside a hot oven. When it is set firmly, put aside in the mold until cold, then turn out on a platter and dust generously with sugar. Before ready to serve it put back into the upper part of a hot oven and let it remain until the sugar has melted and browned on the tops and sides where it runs down.

STEAMED WALNUT PUDDING.

One-half cup sugar, one-half cup molasses, one-fourth cup butter or four tablespoons, one-half cup sour milk, one and one-half cups flour, one-half cup walnuts, one-half teaspoon soda, one-fourth teaspoonful cinnamon, one teaspoon vanilla, one-half teaspoon lemon juice, two eggs. Steam two and one-half hours.

GOOD APPLE SAUCE.

When peeled and cut ready to stew, add the amount of sugar you think necessary (possibly a cup of sugar to two quarts of apples), and put over a slow fire to cook in their own juice.

TAPIOCA FRUIT CREAM.

One-half cup sugar, three heaping tablespoons tapioca, pinch salt, pint milk. Cook in double boiler 15 minutes. Peel and slice small two oranges, two bananas, one apple; cover; one-half cup sugar. Pour custard over fruit, stir thoroughly and serve.

FOOD FOR THE GODS.

Six whites of eggs beaten stiff, two cups sugar, six tablespoons of cracker crumbs, two teaspoonfuls baking powder, one-half pound chopped nuts, one-half pound dates, chop nuts and dates, fold in whole of eggs beaten stiff. Bake in very slow oven one hour.

DATE PUDDING.

One pound dates, one cup English walnuts, two well beaten eggs, one-half cup sugar, two tablespoons flour, one teaspoon baking

powder. Wash dates and steam five minutes, cut in two, remove seeds, put in layer in buttered cake tin, then nuts, pour over batter, bake twenty minutes. Serve cold with whippened cream. This will serve eight people.

FIG PUDDING.

Chop one-half pound beef suet and work with hands until creamy, then add one-half pound figs chopped fine, and work again with the hands until thoroughly blended. Soak two and one-half cups stale bread crumbs in one-half cup milk thirty minutes, add two eggs well beaten, one cup of sugar, three-fourths teaspoonful salt, combine mixture, beat vigorously, turn into buttered mold, steam three hours, serve with sauce. Sauce—Beat yolks of two eggs until thick and lemon colored, add gradually while beating constantly, one-half cup powdered sugar. Beat whites of two eggs until stiff and add one-half cup powdered sugar. Combine mixtures and flavor with three tablespoonfuls grape juice.

PRUNE WHIP.

Nine prunes cooked until tender, remove kernels of six seeds, chop fine, three tablespoonfuls sugar, whites three eggs beaten dry. Put prunes, seeds and sugar together. Lastly fold in whites of eggs, flour pan. Bake in a warm oven.

PEACH OR APPLE BETTY.

Use soft crumbs from the center of a stale loaf of bread. Mix three cups of crumbs with half a cup of melted butter. Have ready three cups of sliced apples or peaches. Put the buttered crumbs and the fruit into a baking dish, in alternate layers, having the last layer of crumbs. Sprinkle each layer of fruit with a little sugar, also cinnamon or grated orange or lemon peel as desired. Bake about one hour. Let the dish be covered during the first half of the baking, but remove, at the last, that the crumbs may brown. Serve hot with sugar and cream.

COTTAGE PUDDING.

Sift together one pint of flour, a little salt and two heaping teaspoonfuls of baking powder. Beat one egg and add to it three tablespoonfuls of butter, one cup of sugar, one cup of sweet milk, then add this mixture to the flour prepared as above. Bake in shallow pans. Serve hot with sauce.

COTTAGE PUDDING.

One egg, one cup of sweet milk, one cup of sugar, two and one-half cups of flour, two tablespoonfuls of melted butter, three teaspoonfuls of baking powder. Bake three-quarters of an hour and

serve hot with lemon sauce. (Lemon sauce.—One cup of sugar, nearly one-half cup of butter, one lemon, all the juice and half the grated rind, one-half teaspoonful of nutmeg. Beat all hard for ten minutes then add one cup of boiling water. Let boil up once or twice).

E'CLAIRS.

One cup of hot water, one and one-half cups of pastry flour, one-half teaspoonful of salt, one-half cup of butter, five eggs, yolks and whites beaten separately, boil the water, salt, and butter, when boiling add the dry flour, stir well for five minutes, when cool add the eggs, drop in buttered pans, in pieces four inches long and one and a half wide, bake till well browned; when cool split and fill with cream sauce, or with fruit preserves. Cream.—One pint of milk boiled, three-fourths of a cup of sugar, two tablespoonfuls of cornstarch, three eggs well beaten, one teaspoonful of butter, salt. Cook the cornstarch in boiling milk ten minutes, then add other ingredients and cook five minutes. When cool flavor.

EXCELSIOR FROZEN PUDDING.

To three pints of milk add one-half cup of sugar, a little salt, bring to the boiling point, thicken with two tablespoonfuls of cornstarch, boil well and strain good. To two pints of milk add two cups of sugar, two eggs well beaten, boil and strain. Mix these and add two pints of cold milk or cream. When cold add one tablespoonful of English walnuts chopped fine, one tablespoonful of seeded raisins chopped fine, two ounces of candied cherries sliced thin. Freeze and serve with whipped cream.

PIES.

"No soil upon earth is so dear to eyes,
As the soil we first stirred in terrestrial pies."

LEMON PIE.

For two pies take four eggs, one and one-half cups of sugar, two-thirds cup of water, two tablespoonfuls of flour, one lemon. Beat the yolks of the eggs until very smooth, add the grated peel of lemon and the sugar; beat well, stir in the flour and add the lemon juice, and lastly the water; stir well, and pour into pie-pans lined with paste. When baked take from the oven and spread over them the whites of the eggs beaten dry and sweetened with four tablespoonfuls of pulverized sugar; return to the oven and brown slightly.

LEMON PIE.

Three eggs, one cup of sugar, two teaspoonfuls of cornstarch, a small piece of butter, one lemon grated and juice, five tablespoonfuls of milk; use whites for top with a scant tablespoonful of sugar.

CARAMEL PIES OR TARTS.

Five eggs, one cup of butter, one cup of sugar, one cup of preserved damson plums, one teaspoonful of vanilla. Beat the whites of the eggs separately and stir in the mixture the last thing. Bake with undercrust only; will make two or three pies. Should be eaten the day they are baked. Preserved cherries will answer instead of plums.

VINEGAR PIE.

One egg, one large tablespoonful of flour, one teacup of sugar, one cup of sharp vinegar.

CREAM PIE.

Pour a cup of cream over a cup and a half of powdered sugar, let it stand while you beat the white of three eggs to a stiff froth, add this to the cream and beat up thoroughly. Grate a little nutmeg over the mixture and bake in two pies without upper crusts.

LEMON PIE.

One lemon, two cups of sugar, one cup of water, four eggs, two slices of bread, one cup of milk, lump of butter the size of a

hickorynut. Crumb the bread fine, grate the lemon and add the juice; stir the yolks of the eggs, butter and sugar together, then add the milk and water, then add the bread crumbs. Bake the crust slightly before adding the custard; then bake. For frosting beat the whites, add two tablespoonfuls of sugar, and brown; this will make three pies.

LEMON PIE.

Two eggs, one cup of sugar, one lemon, one tablespoonful of corn starch, lump of butter size of a walnut. Beat the two yolks and white of one egg, add the sugar and cornstarch, mix the juice and pulp of lemon, add the lump of butter, and pour on a cup of boiling water. Cook until it thickens; pour in the crust, which has been previously baked. Beat the white of an egg, add a tablespoonful of sugar, spread on top and slightly brown.

BUTTER SCOTCH PIE.

Take one-half cup cold milk and stir in three level tablespoonfuls of cornstarch and one-fourth teaspoonful of salt; take two eggs and separate, beat the yolks and add to cornstarch and cold milk, set aside. Then take one cup of milk and put in a double boiler, bring to a boiling point, to this add two tablespoonfuls of butter and one cup of light brown sugar. Now add the milk containing cornstarch and egg and let cook to a thickness. Bake pie shell and add this mixture adding last the whites of two eggs beaten dry and a tablespoonful of sugar spread on top of pie. A few ground nuts sprinkled on top before placing in oven to brown adds greatly to the taste.

CUSTARD PIE.

For two pies: Five eggs, one quart of milk, four large tablespoonfuls of sugar, and a little salt; flavor to suit the taste. Separate the yolks and whites, beat the yolks thoroughly, then add the whites and beat all, then add the milk and sugar; bake with one crust in a deep pan.

MOCK CHERRY PIE.

One-half cup of raisins cut fine and seeded; one cup of cranberries cut in two, one cup of sugar, small one-half cup of water, two teaspoonfuls of flour, one teaspoonful of vanilla, pinch of salt. Mix together and bake with two crusts.

ORANGE PIE.

The yolks of three eggs, beaten until quite light, five tablespoonfuls of white sugar, the juice of two and the grated rind of

one orange, a little salt and one cupful of cream or milk; mix all well together; then add the whites, beaten to a stiff froth, and stir lightly. If milk is used instead of cream, put in a small piece of butter. Bake into undercrust.

ORANGE CREAM PIE.

Beat thoroughly the yolks of two eggs with one-half cup of sugar; add one heaping tablespoonful of flour, one even tablespoonful of cornstarch, dissolved in milk; pour into one pint of boiling milk and cook three minutes; let cool and flavor with orange; pour into baked crust; beat the whites to a stiff froth, add a little sugar, spread on top and slightly brown.

CREAM PIE.

Beat the yolk of one egg; add two-thirds of a cup of sugar, one heaping tablespoonful of flour, one cup of milk and a little nutmeg. Bake in one crust. For frosting beat the white of one egg and add a little sugar.

WASHINGTON PIE.

One cup of sugar, one-half cup of butter; break two eggs in a cup and fill up the cup with sweet milk, two cups of flour sifted twice, one teaspoonful of cream of tartar, one-half teaspoonful of soda; put all together and beat thoroughly. Flavor to taste, vanilla usually, a little salt. Bake in two tins. Whipped cream on top.

PUMPKIN PIE.

Three or four heaping tablespoonfuls of canned pumpkin, plenty of sugar to make them sweet, a lump of butter the size of a hulled walnut (melt it before putting in), three eggs. Beat the whites to a stiff froth, put in just before putting in the milk, salt to taste, which takes only a pinch, ginger, cinnamon, cloves, and nutmeg to suit the taste, one and one-half pints of milk, one heaping tablespoonful of flour. Makes three common sized pies. Bake in good short undercrust.

MINCE MEAT.

Three pounds of boiled beef, one pound of suet, three pounds of brown sugar, two pounds of raisins, one and one-half pounds of currants, one pound of citron, one-half peck of apples, one nutmeg grated, five cents worth of mace, allspice and cinnamon to taste, enough sweet cider to make a thick batter.

MEMORANDUM.

SUMMER MINCE MEAT.

One cup of raisins chopped fine, one nutmeg, two cups of water, tablespoonful of cinnamon, two cups of sugar, butter the size of a walnut, one-half cup of vinegar, one-half cup of molasses, eight crackers rolled fine and cook well before baking.

MINCE MEAT.

One peck of apples, five pounds of meat, eight pounds of sugar, three pounds of raisins, one pound of currants, three ounces of cloves, two ounces of cinnamon, one ounce of allspice, enough sweet cider to make it juicy.

MINCE MEAT.

Three pounds of choice raw meat, finely ground, one and one-half pounds of chopped suet, five pounds of chopped apples, one pound of raisins, one pound of currants, one gallon of boiled cider, one quart of apple butter, one nutmeg, two tablespoonfuls of salt. I would call especial attention to several points: First, in regard to the meat, it should be choice, not the neck as everyone buys, but either the round or the loin. Then it should be well ground and put in the mince meat raw not with all its strength cooked away. Only boiled cider should be used as it does not ferment. Do not use sugar until ready to fill pies, when only the amount for immediate use should be sweetened, for this prevents disagreeable fermentation.

FILLING FOR PUMPKIN PIE WITH HONEY.

Let the pumpkin steam and slowly dry out, then press through a sieve; if still watery, let stand to settle, then pour off all liquid. To one cup and a half of dry, sifted pumpkin, add half a teaspoonful, each, of salt and mace, one teaspoonful or more of ginger, three-fourths a cup of honey, one egg and the yolk of another, well beaten, one cup of sweet milk, one-fourth a cup of cream. Mix thoroughly, and turn into a large plate lined with pastry with a standing fluted rim. Bake about forty-five minutes. Serve, partly cooled, with cheese, if desired.

PINEAPPLE PIE.

One can grated pineapple and two 10c cans, five cups water two cups sugar, butter size egg; allow one tablespoon cornstarch to each pie. Sprinkle with nuts if wanted. Four pies.

CARAMEL PIE.

Three cups light brown sugar, five rounded tablespoons of flour, five eggs, leave whites for top, butter size large egg, five cups milk, three large tablespoonfuls caramel. Makes four pies.

Two cups sugar browned, add pint boiling water when burnt the right color.

CHESS PIE.

Three eggs, two-thirds cup sugar, one-half cup butter, beat to cream then add sugar and beaten yolks of eggs. Bake in crust and put whites on top.

LEMON PIE.

One cup milk, one cup sugar, juice one lemon, one tablespoon flour, one tablespoon butter, two eggs beaten separately.

MOCK MINCE PIE.

Very like the real article. One and a half pints cold water, five soda crackers rolled fine, one-half cup vinegar, one cup molasses, one large cup sugar, one cup raisins, seeded and chopped, one teaspoon each of ground cinnamon and cloves, and nutmeg, one tablespoon butter, one beaten egg. Boil all together except the crackers for fifteen minutes (or less), add crackers and bake with two crusts. This makes three large pies.

GREEN TOMATO PIE.

Line a deep pie tin with rich paste. Put in layer of green tomatoes that have been peeled and sliced very thinly, add layer of peeled and sliced lemon. Cover with sugar and add second layer of tomatoes and lemon. Put sugar, a little flour sprinkled over the top and dot with liberal sized pieces of butter. Add top crust and bake slowly until tomatoes are thoroughly cooked. One lemon is required for each pie and about one cup and a half of sugar.

BLUEBERRY PIE.

Two and one half cups blueberries, one-half cup sugar, one-half tablespoonful flour, one-fourth teaspoonful salt. Mix sugar, flour and salt, and add all to the berries. Stir until well mixed. Line pan, turn in fruit, put on the top and bake. A fruit-pie will take thirty minutes to cook fruit and brown crust.

PICKLES AND SPICED FRUITS.

"Peter Piper pickled a peck of pickled peppers."
—MOTHER GOOSE.

MIXED PICKLES.

One quart each of small whole cucumbers, small button onions, celery cut up, green tomatoes sliced, string beans, one cauliflower divided into flowerets, two green peppers cut fine, salt and let it stand over night, heat enough to scald, and turn into a colander to drain. Mix one-half cup of flour, six tablespoonfuls of ground yellow mustard with enough cold cider vinegar to make a smooth paste, then add two-thirds cup of sugar, and sufficient vinegar to make two quarts in all; boil this until it thickens, stirring all the time, add the vegetables and cook until well heated through.

COLD TOMATO PICKLE.

One-half peck of ripe tomatoes, two roots of horseradish, one teaspoonful of black and red pepper, three stalks of celery, one teacupful of white onions (chop thoroughly), and add one-half teacupful of salt, one teacupful of granulated sugar, one teaspoonful of cloves, one of mace, and one of cinnamon; mix well, add one quart of vinegar (cold), and bottle in self-sealing jars, tightly capped. No heat need be used at any stage of the process.

STUFFED PEPPERS.

Select large green peppers of regular shape and wash them. With a sharp knife remove the top and cut out the inside. Rinse well in order to remove all seeds, and place in a kettle of boiling water to cook ten minutes. Remove and invert on a sieve to drain. Prepare a dressing of equal parts of cracker crumbs and minced meat (chicken, veal or ham is very good), or chopped mushrooms or tomatoes may be used instead of meat. The dressing should be well seasoned with salt, pepper, Worcestershire sauce, minced onion and parsley, and moistened with melted butter and warm stock or water. After filling the peppers place them in a buttered pan close enough together to stand upright, add half a cup of boiling water and bake half an hour in a moderate oven, basting frequently. Serve on a platter garnished with triangles of toast.

EGGS IN PEPPERS.

For this dish the peppers are first treated as in the preceding one, except that they are cut in two lengthwise, instead of across

the top. Sprinkle a few buttered crumbs in each pepper, or minced ham and crumbs moistened with cream. Break an egg carefully into each half, season lightly with salt and paprika and bake until the white is set. Serve on rounds of bread lightly browned in butter.

CHILI SAUCE.

Twelve large ripe tomatoes, four ripe or three green peppers, two onions, two tablespoonfuls of salt, two of sugar, one of cinnamon, three cups of vinegar; peel tomatoes and onions, chop separately very fine, add the peppers chopped with the other ingredients and boil one and one-half hours. Bottle and it will keep a long time. One quart of canned tomatoes may be used instead of ripe ones. This chili sauce is excellent and more healthful than catsup.

CHILI SAUCE.

Twenty-four large, ripe tomatoes, two chopped onions, one cup of raisins (seedless) chopped fine, one cup of brown sugar, one pint of vinegar, salt to taste, cinnamon to taste, one small pepper. Put the cooked tomatoes through colander, then cook altogether for four hours.

CHILI SAUCE.

Twenty-nine large, ripe tomatoes, six green peppers, three large onions, three tablespoonfuls of salt, three tablespoonfuls of ginger, three tablespoonfuls of mustard, eight tablespoonfuls of brown sugar, six teacups of vinegar. Chop peppers and onions fine, scald and peel only tomatoes; boil two hours, add the onions, peppers and spices the last half hour. This is not to be strained.

CATSUP.

One peck of tomatoes, three heads of cabbage, three bunches of celery, six peppers, six onions, one cup of salt; drain over night one cup of grated horse-radish, one handful sliced horse-radish, scald in vinegar, then drain from this vinegar and dissolve three pounds of sugar in enough vinegar to cover, and pour over hot.

PICCALILLI.

One dozen large cucumbers, chopped, one quart of small onions, whole, one-half peck of green tomatoes, chopped, one-half dozen green peppers, chopped, one small head of cabbage, chopped. Sprinkle one-half pint of salt over this and let stand over night, then squeeze very dry. Put in a kettle one-half gallon of vinegar, one-half pint of brown sugar, two ounces of mustard,

one-fourth ounce of turmeric powder, one-fourth ounce of cinnamon, one-half tablespoonful each, of allspice, mace, celery seed, and a little grated horseradish. Cook the mess slowly for two hours, then add one hundred small pickles, just as it comes from stove. Mix all and pack in jars.

CUCUMBER CHOW CHOW.

Pare twelve large, ripe cucumbers, take out the pulp, chop, and drain over night, an equal amount of finely chopped celery, chop three onions, one teacup of granulated sugar, one-half teacup of white mustard seed, two small red peppers, chopped, and salt to taste. Put in a kettle with vinegar, and as soon as heated is ready to seal in Mason jars.

CHOW CHOW.

Two gallons of cabbage, chopped fine, one gallon of green tomatoes chopped fine, twelve onions chopped fine, one gallon of vinegar, one pound of brown sugar, one ounce of celery seed, one ounce of whole cloves, one-half pound of white mustard seed, green and red peppers, chopped, one-fourth gill of salt, horseradish.

CUCUMBER CHOW CHOW.

One-half gallon of chopped cucumbers, one teacup of little onions, one teacup of corn, mustard and celery seed to taste, pepper to taste, two eggs, one cup of sugar, two tablespoonfuls of flour. Make flour into a thickening, cook onions separate, cook cucumbers in vinegar then drain off, then mix all together, put on enough of vinegar to cover mixture, then let it come to a boil. Seal up while hot.

RIPE CUCUMBER PICKLES.

Take large yellow cucumbers, pare and slice lengthwise in pieces about three inches long and as thick as your finger, sprinkle with salt and a little alum. Let stand over night; drain well and put cucumbers on in good cider vinegar and let come to a boil. To a gallon of pickles add one cup of sugar and one teaspoonful of mixed spices, one-half teaspoonful of ground cinnamon, one-half teaspoonful of ground allspice and you may put in any other spice you may like. Seal while hot. This is a delicious pickle.

SPICED PLUMS.

Seven pounds of fruit, one pint of vinegar, three pounds of brown sugar, two ounces of cinnamon, one-half ounce of cloves.

MEMORANDUM.

Scald all together, pour over the fruit and let stand twenty-four hours. Pour off the juice and boil again. Repeat for three days.

GRAPE CATSUP.

Five pounds of grapes, boiled and strained through a sieve, two and a half pounds of sugar, one pint of vinegar, one tablespoonful of cinnamon, one large teaspoonful of allspice, one of pepper and one small teaspoonful of salt. Boil until thick, put in spices just before taking from the stove.

SPICED FRUIT.

Eight pounds of fruit, four pounds of sugar (brown or white), one quart of vinegar, one cup of mixed spices, cinnamon, cloves, allspice and cassia buds. Boil the vinegar, spices and sugar, add the fruit and after removing the fruit boil down the syrup three days.

SWEET CUCUMBER MANGOES.

Take medium sized cucumbers, let them lie in salt water nine days then soak in fresh water twenty-four hours. Split them lengthwise and take out seeds, place them in a preserving kettle with alternate layers of grape leaves, sprinkle a teaspoonful of alum over each layer and cover with equal parts of vinegar and water. Scald until green. Squeeze the juice from some lemons and cut them in thin slices including the peeling, then fill the halves of each cucumber with slices of lemon and nice raisins. Tie or sew together and place in jars adding half an ounce of cloves and one ounce of cinnamon bark broken in pieces. Make a syrup in proportion of one pound of sugar to one pint of vinegar. Boil and pour over every morning for nine mornings, adding enough every morning to thoroughly cover pickles.

PEACH MANGOES.

Take unpared, fine, large peaches, (free stones). With a knife, extract the stone from the side, place in a jar, pour over them boiling water salted to taste. Let stand twenty-four hours, drop into fresh cold water and let stand ten or fifteen minutes, wipe very dry, fill each cavity with grated horseradish and white mustard, a small piece of ginger root, and one or two cloves; sew up and place in a stone jar as close together as possible. Make a syrup in proportion of one pint of sugar to three pints of vinegar; pour over them boiling hot. They will be ready for use in a week and are very fine.

PLUM CATSUP.

One peck of plums, cooked thoroughly and run through a colander, add to this one pint of vinegar, one tablespoonful of black pepper, two tablespoonfuls of cinnamon, one teaspoonful of ginger, one of mustard, and four pounds of sugar; boil until thick. This is very nice for roast turkey or any kind of roast meats.

PEACH MANGOES.

Wipe and cut peaches in half and fill with grated horseradish, cloves, mustard seed, and stick cinnamon, then tie peaches well together. Take one quart of good cider vinegar and five pounds of granulated sugar. Put the same spices as above in a bag and boil all together; when boiling hot pour over peaches and pack the peaches in a deep crock close as possible. Boil the syrup three mornings and pour over peaches, then cover closely. Use firm peaches (a little hard are the best).

SOUPS.

"A Hasty Plate of Soup."

SOUP STOCK.

To four pounds of lean beef (the inferior parts are quite as good for this purpose), cut in small pieces, add four quarts of cold water (soft is best); wash the meat and put it in water without salt, let it come slowly to the boiling point, skim well before the agitation of the water has broken the scum, add a little salt and a dash of cold water to assist the scum to rise, skim again, set back and let it boil gently on one side, or in one place and not all over (the pot should smile not laugh) for six or eight hours until the meat is in rags (rapid boiling hardens the fibers of the meat and the savory flavor escapes with the steam); add a little pepper, strain into a stone jar, let it cool and remove all the grease. Whatever is added to this, such as rice, tapioca or vegetables, should be cooked before being added, as much boiling injures the value of the stock.

ROUX.

Roux is a mixture of butter and flour *cooked*. It is generally added uncooked, to thicken a sauce or soup, but the flavor is much better if it is first cooked and the sauce or soup is added to it. Professional French cooks always manage it this way. When the butter is first brought to the boiling point, in a small stewpan or cup, the sifted flour is sprinkled in, and both are mixed well together over the fire with an egg whisk until the flour is well cooked, a part of the sauce or soup is then stirred in until it becomes smooth and thin enough to add to the main sauce or soup. If the *roux* is intended for a white sauce, it is not allowed to color; if for a brown sauce, it may color a little, or brown flour may be used.

CARAMEL OR BURNT SUGAR FOR COLORING BROTH.

The appearance of broth is improved by being a rich amber color. The most innocent coloring substance, which does not impair the flavor of the broth, is caramel prepared as follows: Put into a porcelain sauce pan, say half a pound of sugar, and a tablespoonful of water; stir it constantly over the fire until it has a bright dark-brown color, being careful not to let it burn or blacken, then add a teacupful of water and a little salt; let it boil a few moments longer, cool and strain it. Put it away in a close corked bottle, and it is always ready for coloring soups.

MEMORANDUM.

MATERIALS TO BE SERVED — SOUP CROUTONS.

Cut stale bread into half-inch slices, remove the crusts and cut into half-inch cubes; put them in a frying basket, plunge into fat hot enough to brown them while you count forty; drain and sprinkle with salt. They may be fried at any time and heated in the oven before serving. The cubes of bread may be browned in butter in a frying pan, or buttered first and browned in the oven, but they are best when prepared after the first recipe.

CRISPED CRACKERS.

Split butter crackers and spread with butter; put them, butter side up, into a pan, and brown in a hot oven.

BOUILLON SERVED AT LUNCHEONS, ETC.

Purchase about six pounds of beef and bone (soup bone) for ten persons. Cut up the meat and break the bones; add two quarts of cold water and simmer slowly until all the strength is extracted from the meat; it will take about five hours; strain it through a fine sieve, removing every particle of fat, and if there be more than ten cupfuls reduce by boiling to that quantity; season only with pepper and salt. It is served in bouillon cups at luncheons, evening companies, etc.

AMBER SOUP OR CLEAR BROTH.

This is served at almost all company dinners. There can be no better choice as a heavy soup is not then desirable. Ingredients: A large soup bone (say two pounds), a chicken, a small slice of ham, a soup bunch (or an onion, two sprigs of parsley, half a small carrot, half a small parsnip, half a stick of celery), three cloves pepper, salt, a gallon of cold water, white and shells of two eggs and caramel for coloring. Let the beef, chicken and ham boil slowly for five hours; add the vegetables and cloves to cook the last hour, having first fried the onion in a little hot fat, and then in it stick the cloves. Strain the soup into an earthen bowl and let it remain over night. Next day remove the cake of fat on the top, take out the jelly, avoiding the settlings, and mix into it the beaten whites of the eggs with the shells; boil quickly for half a minute, then placing the kettle on the hearth, skim off carefully all the scum and whites of the egg from the top, not stirring the soup itself. Pass this through a jelly bag when it should be quite clear. The soup may then be put aside and reheated just before serving. Add then a large tablespoonful of caramel as it gives a richer color and also a slight flavor. Of course the brightest, cleanest kettle should be used. This soup may be made in one day; after it is strained add the eggs and proceed as in recipe. However, if it is to be served at a company dinner, it is more convenient to make it the day before.

SOUPS WITHOUT STOCK.

They are palatable, nutritious, inexpensive and quickly prepared.

POTATO SOUP.

Three potatoes, one pint of milk, one teaspoonful of chopped onion, one stalk of celery, one teaspoonful of salt, one-half teaspoonful of celery salt, one-half teaspoonful of white pepper, one-fourth spoonful of cayenne pepper, one-half tablespoonful of flour, one-half tablespoonful of butter. Wash and pare the potatoes and let them cook in cold water half an hour; put them into boiling water and cook until very soft; cook the onion and celery with the milk in a double boiler; when the potatoes are soft drain off the water and mash them; add the boiling milk and seasoning, rub through a strainer and put on to boil again. Put the butter into a small sauce pan and when melted and bubbling add the flour, and when well mixed stir into the boiling soup; let it boil five minutes and serve very hot. The celery salt may be omitted, or if you like put one tablespoonful of fine chopped parsley into the soup just before serving.

TOMATO BISQUE.

One quart can of tomatoes, three pints of milk, one large tablespoonful of flour, butter size of an egg, pepper and salt to taste, a little soda. Put the tomatoes on to stew and the milk to boil, keeping a little to mix with the flour, then pour into the boiling milk and cook ten minutes; add soda to the tomatoes, stir well and rub through a strainer; pepper and salt to the milk, then add tomatoes.

TOMATO CREAM SOUP.

Strain one-half can of tomatoes, cook and season, add a tablespoonful of cornstarch to a quart of boiling milk and pour over the tomatoes just before serving.

CREAM OF CELERY SOUP.

Two stalks of celery cut fine. Boil tender in one quart of salted water, mash gently through a colander. Heat one quart of rich milk, add two large tablespoonfuls of butter, one teaspoonful of grated onion, a dash of pepper; add celery stock, heat to boiling point. Dissolve one tablespoonful of corn starch in a little cold milk, add to soup; stir till it thickens and serve at once.

CREAM CORN SOUP.

To one pint of grated corn (or use canned corn run through a colander) add one quart of chicken broth, season with salt and pepper, and boil twenty or thirty minutes; add one cup of cream or rich milk just before serving and let come to a boil.

CREAM OF CORN SOUP.

One pint of grated corn, one pint of milk, a little parsley, two tablespoonfuls of corn starch, one quart of water or soup stock, two tablespoonfuls of butter, yolks of two eggs, salt and cayenne pepper to taste and a little parsley; if you use green corn, put cobs in the water and boil slowly one-half hour; remove and add corn and cook twenty minutes, then put through strainer, add milk, thicken with butter and cornstarch rubbed together, season and add beaten yolks and serve at once with the beaten whites dropped on top. Try it.

VEGETABLE SOUP.

Get the very leanest of round beef, cut it in good-sized pieces, large enough to be easily taken out when the soup is done; put it on to cook in plenty of water and simmer for four hours, adding salt the last hour. Allow a pound of beef for each pint of soup when done; then add the vegetables — not according to any rule, but as your garden, market or other source of supply admits and your wits suggest; do not go by any recipe, but have in mind only one thing, to make delicious soup. Cut beans or asparagus in fourth-inch pieces, carrots in narrow tapes, peas whole, cauliflower in small separate blossoms, etc. When all the vegetables are done take out the meat pieces and your soup is ready for serving.

CREAM OF CELERY SOUP.

Stew celery in butter and broth. Have boiling one quart chicken broth you have saved. Place two ounces sweet butter in stew pan. Melt and add five ounces flour. Allow it to fry a little without becoming brown. Add boiling chicken broth and stir constantly until at the boiling point. Mash the celery and add to chicken cream. Pass through sieve, add butter, salt, cayenne pepper, and serve with cubes of toasted bread.

GUMBO FILLET.

The Christmas soup is made the day before and set aside. When warmed for the real feast the reheating adds to its deliciousness. When gumbo fillet is made the oysters are left ready to serve as they do not keep well when once heated. For the Christmas feast gumbo fillet is more tempting than oyster soup, though far heavier.

One grown chicken, two quarts boiling water, cloves, as many

oysters as desired, one slice ham, trimmed of fat, allspice, one slice onion, salt, red and black pepper, one tablespoonful fresh fillet (two tablespoonfuls if not fresh).

Put sufficient lard into the bottom of a deep pot to fry the chicken, which has been well dredged with flour. When fried to a delicate brown the water is added, then the other ingredients except the oysters and fillet. The gumbo is cooked until the chicken begins to loosen from the bones. The fillet is added after the soup is turned into the tureen, and lastly the oysters that have been cooked in their own liquor for five minutes. When the gumbo is made the day it is served one quart of the oyster liquor is added to the boiling water.

CLAM CHOWDER.

Five quarts clams, five quarts diced potatoes, five slices fat salt pork, three cups chopped onion, three and one-half quarts water, one cup flour, five tablespoonfuls salt, one and one-fourth cups butter, six quarts scalded milk, one teaspoonful pepper.

Wash and pick over clams, drain. Chop fine hard part of clams. Cut potatoes in three-fourth inch cubes. Cut pork in half-inch cubes and cook slowly with the onion ten minutes. Cook potatoes, onion, pork, chopped clams, salt, pepper, and water fifteen minutes; add soft part of clams, and cook three minutes. Make a white sauce of the milk, butter and flour. Combine mixtures. If clam liquor is used, it should be heated, strained, and added just before serving.

CREOLE SOUP.

Scald three cups of milk with half an onion and one cup of kornlet or fresh green-corn pulp; stir in one-fourth a cup of flour mixed to a smooth batter with half a cup of milk, and continue to stir until the mixture thickens, then cover and let cook twenty minutes and strain. Cook sliced ripe tomatoes until the water is evaporated, then press through a fine sieve. When ready to serve the soup, stir one cup of the hot tomato puree into the hot milk preparation and add about a teaspoonful of salt and half a teaspoonful of paprika.

CREAM OF ASPARAGUS SOUP.

Three cups white stock, three bunches asparagus, slice of onion, one-fourth cup butter, one-fourth cup flour, two cups scalded milk, three cups cold water. Salt and pepper.

Remove the tips from asparagus, tie up in pieces of cheesecloth, and cook on top of asparagus to serve in the soup. Add asparagus to cold water, simmer until tender, then onion and stock. Boil thirty minutes, rub through a sieve, and bind with the butter and flour and the tips that you have cooked in the cheesecloth until tender. Add scalded milk, salt and pepper.

SALADS AND SANDWICHES.

"To make a perfect salad, there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up, and mix them well together." — Spanish Proverb.

POTATO SALAD.

Six very large potatoes, three onions, one hard boiled egg, celery chopped fine. Dressing. — One cup of vinegar, one tablespoon of sugar, one teaspoonful of salt, one cup of sweet milk, one egg. Put the vinegar, salt and sugar on the fire; let it heat scalding hot, take one tablespoonful of flour, the yolk of one egg, and milk, and pour into the mixture. Boil until thick.

POTATO SALAD.

For each cup of cold boiled potatoes chopped in small pieces allow two hard-boiled eggs and three tablespoonfuls of vinegar, one tablespoonful of butter, half a teaspoonful of salt, a little pepper and a teaspoonful of celery seed. Chop the whites of eggs fine and mix with the potatoes, mash the yolks, add the melted butter and mix to a paste, then mix in gradually the vinegar and celery seed and enough sugar to take the sharp edge from the vinegar. Use a little finely chopped onion if you like. Pour the mixture over the potatoes just before serving.

VEAL SALAD.

A pound of veal and nearly twice the amount of celery or cabbage; chop whites of four eggs, rub up the yolks, salt, pepper, butter the size of an egg; mix thoroughly. Pour over the following dressing: yolks of three eggs, one teaspoonful of salt, one teaspoonful of pepper, one-half teaspoonful of mustard, one tablespoonful of sugar, small piece of butter and one teacup of vinegar; put in a vessel and boil, then pour into the beaten whites of three eggs and when cool thin with cream. When celery cannot be had, flavor with celery seed.

SALMON SALAD.

One can of salmon, three large potatoes, boiled, and chopped together, yolks of hard-boiled eggs, rub smooth together, season with mustard, pepper and salt, two tablespoonfuls of cream and one gill of vinegar, and pour over the salad.

MEMORANDUM.

VEGETABLE SALAD.

Chop cold boiled potatoes fine, with enough raw onions just to taste; also chop cucumbers and hard-boiled eggs; have it ice cold. Place on plates garnished with lettuce leaves and put a tablespoonful of mayonnaise dressing on top. For family of three take three large potatoes and the same of cucumbers and eggs.

CHICKEN SALAD.

Boil one chicken tender, chop moderately fine the whites of twelve hard-boiled eggs and chicken, add equal quantities of chopped celery and cabbage, mash the yolks fine, add two tablespoonfuls of butter, two of sugar, one teaspoonful of mustard, pepper and salt to taste, and lastly one-half cup of good cider vinegar; pour over the salad and mix thoroughly. If no celery is at hand, use chopped pickled cucumbers, or lettuce and celery seed. This is very good mixed two or three days before using.

POTATO SALAD.

Six or eight good sized potatoes chopped not too fine, one onion and two hard boiled eggs chopped fine, mix and sprinkle with one tablespoonful of mustard and salt and cayenne pepper to taste; put one teaspoonful of sugar into a cup of sour cream, whip well, add three tablespoonfuls of vinegar and pour over the potatoes and mix.

CUCUMBER SALAD.

One dozen large cucumbers, one-half dozen onions, slice them, sprinkle with salt and let stand one hour; drain, put in kettle with one cup of sugar, one pint of vinegar, one teaspoonful each of ginger, pepper, salt, white mustard seed, cinnamon bark, celery seed and one-half teaspoonful of turmeric powder; let come to a boil and seal while hot.

BEAN SALAD.

To one pint of cold cooked beans add three hard boiled eggs (using only one yolk), and two onions, chopped fine. Mix with salad dressing or cold vinegar, salt and a bit of red pepper.

CABBAGE SALAD.

Half pint of vinegar, hot but not boiling, stir together two beaten eggs, two teaspoonfuls of sugar, one teaspoonful of salt, piece of butter size of an egg, two tablespoonfuls of flour and one-half cup of milk. Stir into hot vinegar. When it commences to

thicken, stir into the mixture three pints of finely chopped cabbage. Cook just a few minutes; when cool put in a tablespoonful of mustard. Better to eat a day or two after making.

MIXED NUT SALAD.

One-half cup of chopped celery, one-half cup of chopped apples, one-half cup of chopped nuts (mixed). Dressing for salad. —One egg, three tablespoonfuls of granulated sugar, one tablespoonful of flour, one teaspoonful of salt, one-half teaspoonful of mustard, dash of red pepper, one-half cup of vinegar, butter size of walnut; cream the egg and sugar, add flour, salt, pepper, and mustard. Add one tablespoonful of the above dressing to one-half cup of whipped cream for an ordinary dish.

HICKORYNUT SALAD.

One cup of hickory nut meats, chopped, one cup of celery, chopped, one-fourth cup of lettuce. Mix with mayonnaise dressing. Put a hard boiled egg through a ricer on top of the salad. Serve on lettuce leaves.

FRUIT SALAD.

One heaping tablespoonful of gelatine, pour over it one cup of boiling water, stir till dissolved and set out to cool while you prepare fruit as follows: Cut in small pieces, six bananas, six oranges and half a can of pineapple, stir together and sweeten to taste, then stir gelatine in, put in a mold and set on ice or in a cool place and let stand several hours.

HAM SALAD.

Chop fine cold boiled ham, place in salad bowl with about the same amount of cabbage. Make dressing as follows: Mix in sauce pan one pint of sour cream, as free from milk as possible, half a pint of vinegar, pepper, salt, celery seed or celery, small piece of butter, sugar, and a tablespoonful of mustard mixed smooth; boil, then add three well beaten eggs, stirring carefully, until it thickens to the consistency of starch, when cold pour over salad and mix well.

LOBSTER SALAD.

Yolks of nine eggs, one teaspoonful of salt, one teaspoonful of mustard, one tablespoonful of sugar, three-fourths cup of vinegar, one tablespoonful of butter, one-fourth cup of water. Put this in a double boiler and thicken; when cool pour over cabbage and celery chopped fine (two teacups in all) and one can of lobster, one cup of sweet cream.

SALAD DRESSING.

Three eggs, separate whites and yolks, take the yolks and a scant half cup of butter, one-half cup of vinegar, a scant teaspoonful of mustard, one teaspoonful of salt, two tablespoonfuls of sugar. Put all together on the stove, constantly stir until thick enough. Beat the whites of the eggs to a stiff froth and stir with the above. When cool turn over the salad.

CREAM SALAD DRESSING.

Two eggs, one tablespoonful of salt; one tablespoonful of mustard, one tablespoonful of flour, one tablespoonful of butter, four tablespoonfuls of sugar, one and one-half cups of vinegar. Boil in double boiler; when cool add three-fourths cup of sweet cream, whipped.

SALMON SALAD.

One can of salmon, three good sized potatoes chopped in fine cubes, four sticks of celery finely chopped. Dressing. — Yolks of two raw eggs, beat well, add gradually one tablespoonful of yellow mustard, three of melted butter, one-half teaspoonful of salt, one-half teaspoonful of pepper, one-half cup of vinegar, stirring on stove until it boils. Pour over salmon and garnish with hard-boiled eggs sliced thin, and celery leaves.

OYSTER SALAD.

Drain the liquor from one quart of fresh oysters, drop them in hot vinegar, enough to cover; place over the fire and let remain till plump, but not cook. Then drop in cold water, drain and mix with two cucumber pickles cut fine, one quart of chopped celery, season with salt and pepper. Pour over the whole mixture a salad dressing.

SLAW.

One small head of cabbage, two tablespoonfuls of sugar, one tablespoonful of mustard, one of salt, one of butter; mix mustard with cabbage; one-half pint of vinegar. Boil salt, sugar and butter with vinegar.

OYSTER SALAD.

Two cans of cove oysters, two cups of cabbage chopped fine, one and one-half cups of rolled crackers. Make a dressing same as for cold slaw, pepper and salt to taste, with a plentiful supply of celery seed.

COLD SLAW.

Take one small head of cabbage (chop fine), salt and pepper to taste. Make a dressing as follows: One egg, one tablespoonful of sugar, two tablespoonfuls of sour milk, one teaspoonful of flour beaten well together, then add one-half cup of vinegar; place on stove and let come to a boil, then pour over the cabbage and stir well together.

MAYONNAISE DRESSING.

Four tablespoonfuls of butter, one tablespoonful of flour, one tablespoonful of salt, one tablespoonful of sugar, one heaping teaspoonful of mustard, a speck of cayenne pepper, one cup of sweet milk, one-half cup of vinegar, three eggs. Let the butter get hot in a pan, add the flour and stir until smooth, being careful not to brown; add the milk and boil up. Beat the eggs, salt, pepper, sugar and mustard together, and add the vinegar; stir this into the boiling mixture, and stir until it thickens like soft custard, which will be about five minutes. Set away to cool, bottle up and place in a cool place. This dressing will keep a month.

LEMON SANDWICHES.

Into a teacup of slightly softened butter beat the raw yolk of an egg and a teaspoonful of French mustard. Rub smooth the yolks of two eggs that have been boiled for three-quarters of an hour and cooled, and into them rub one-fourth of the butter, a teaspoonful of lemon-juice, and a scant half teaspoonful of salt; add another one-fourth of the butter, rubbing all well together, another teaspoonful of lemon-juice, and so on until all the butter and two tablespoonfuls of lemon-juice are used, rubbing all thoroughly. Spread evenly on very thin slices of bread; lay two together, cut into triangles and serve with cold tongue or boiled ham.

BAKED BEAN SANDWICHES.

Mash cold baked beans to a paste, season with mustard, add some finely chopped celery leaves, and spread between buttered bread, either brown or white. Serve with cheese.

CUCUMBER SANDWICHES.

Chop up fine one nice fresh cucumber, put in weak salt water for a very few minutes; make a mayonnaise dressing (without oil) of one egg yolk, a little vinegar, mustard, pepper, salt and small piece of butter; cook until rather thick; let cool and mix with cucumber. Spread between thin slices of buttered bread.

NUT AND LETTUCE SANDWICHES.

Use any nuts preferred, chop them and mix with an equal amount of chopped celery cut fine; or mix equal parts of grated cheese and chopped walnuts. Make a paste with any cooked mayonnaise, and spread on lettuce leaves between slices of white bread, or use one slice each of brown and white bread; cut sandwiches small.

PINEAPPLE SALAD.

Place a slice of pineapple on each nest of lettuce leaves; sprinkle with cheese which has been put through a potato ricer, and fill the holes in the pineapple slices with maraschino cherries. Pass golden dressing and cheese fingers.

FRENCH SALAD DRESSING.

Four eggs for four people, one-half cup oil, one-half pint chili sauce, one lemon, one teaspoonful of dry mustard.

APPLE SALAD.

Take one small apple for each person, pare, core and steam until tender. Let cool, add a few marischino cherries and chopped pecans, place in center of apple.

DRESSING FOR APPLE SALAD.

Three-fourths cup vinegar, one egg, one scant teaspoonful salt, one tablespoonful of sugar, one teaspoonful flour, one teaspoonful mustard. Cook in double boiler. Cover apples with dressing. Put whipped cream on top and lastly add cheese put through a ricer.

MAYONNAISE DRESSING.

Put yolk of one egg into mixer, add half cupful of salad oil by putting a teaspoonful at a time into depression in top of mixer and beating gently as it filters through.

Next, add one tablespoonful of vinegar (or lemon juice) in the same way.

Lastly stir in dry ingredients: One salt spoonful mustard, one-half salt spoonful salt, one-fourth salt spoonful pepper, and beat thoroughly.

Proportions of above may be varied to suit taste. All ingredients should be ice cold.

CURRY DRESSING.

One-half teaspoon curry powder, one-half teaspoon salt, one-fourth teaspoon pepper, six tablespoons olive oil, two tablespoons vinegar.

GREEN MAYONNAISE.

Prepare same as Mayonnaise, and color by using expressed juice of parsley and watercress, using twice as much cress as parsley. Place leaves in mortar or bowl, and pound until the leaves are well crushed. Place in cheesecloth and squeeze out the color and add to Mayonnaise.

RED MAYONNAISE.

Rub lobster coral through a sieve, and add to Mayonnaise, or tint with fruit red.

VEGETABLES.

"We remembered the leeks and the onions and the cucumbers and the garlic."—NUMBERS 11:5.

Have your vegetables fresh as possible; wash them thoroughly, lay them in cold water until ready for use. Vegetables should be put to cook in boiling water and salt. Never let them stand after coming off the fire; put them into a colander over a pot of boiling water if you have to keep them back for dinner.

TIME FOR BOILING VEGETABLES.

Green peas	½ hour	Parsnips	1 hour
String beans	3 hours	Carrots	2 hours
Squash	1 hour	Beets	4 hours
Asparagus	20 min.	Shelled beans	1 hour
Cabbage	2 hours	Onions	1 hour
Turnips	1½ hours	Potatoes	½ hour

CORN OYSTERS.

Seven ears of corn grated and scraped once; five eggs, yolks in the corn, whites beaten and put in just before baking; five crackers rolled fine and put in corn and eggs, pepper and salt to taste. If corn is tender use no milk, but if a little old use some milk.

CORN PUDDING.

Grate finely from the ear one pint of green, sweet corn; add one teacupful of sweet milk, one teaspoonful of butter, one teaspoonful of granulated sugar, the whites of two eggs and yolks of one, salt to taste. Bake thirty minutes. If green corn is not in season, use canned corn chopped fine.

EGG MACARONI WITH CHEESE.

Boil one-half pound of egg macaroni in salted water until tender; be sure to have the water boiling before putting the macaroni into it, butter a baking dish, and after having thoroughly drained the macaroni, place a layer of macaroni in the bottom, then a layer of cheese and another layer of macaroni; pour over enough cream to cover and then sprinkle cheese on top; also put on a few pieces of butter. Bake in a quick oven until nicely browned.

CORN FRITTERS.

Two cups of grated sweet corn, or canned corn if you cannot have the fresh, two tablespoonfuls of sweet milk, enough flour to make the batter just drop from the spoon; mix an even teaspoonful of baking powder in the flour. Fry in hot lard.

CHEESE FONDU.

One cup of sweet bread crumbs, fine and dry, two cups of rich, fresh milk, one-half pound of dry cheese, grated, three eggs whipped very light, one tablespoonful of melted butter, a pinch of soda dissolved in hot water, stir into the milk, eggs, butter and seasoning, lastly cheese and bread crumbs; butter the bake dish, pour the Fondu into it, then strew fine bread crumbs over the top and bake a delicate brown. Bake in a quick oven twenty or thirty minutes.

POTATO OLIVES.

Pare the potatoes and cut them into the shape of olives, drop into boiling salted water and cook until tender, but quite unbroken. Drain them carefully, then dip each one into beaten egg, and roll in a mixture composed of fine bread crumbs, half the quantity of grated cheese, a little minced parsley, salt and pepper. Fry in deep fat, drain and serve hot.

RICE CROQUETTES.

Half a pint of cold, boiled rice. Heat and moisten with a thick, white sauce made as follows: Melt a small piece of butter; when it bubbles stir in smoothly half a tablespoonful of flour, then add half a cup of milk, a little at a time; season with salt and pepper, add to the rice the beaten yolk of one egg, two tablespoonfuls of grated cheese, cool, roll in crumbs and fry.

CORN OYSTERS.

Twelve ears of corn grated, four eggs, one-half cup of cream or milk, four tablespoonfuls of flour; pour the cream over the grated corn, add the flour and a little salt; beat the yolks and whites of the eggs separately, adding the whites last. Fry in butter and lard.

WHITE SAUCE.

(For vegetables, chicken, eggs, etc.)—One pint of milk, two tablespoonfuls of butter, two heaping tablespoonfuls of flour, one-half teaspoonful of salt, one-half teaspoonful of pepper.

POTATO CROQUETTES.

(Requested).—Two cups of mashed potatoes, two tablespoonfuls of cream, one teaspoonful of onion juice, one teaspoonful of salt, a grating of nutmeg, yolks of two eggs, one tablespoonful of chopped parsley, piece of butter size of a walnut, a pinch of cayenne pepper. Beat the yolks until light, add them to the potatoes, and then add the other ingredients; mix and then turn into a small saucepan, stir over a fire until the mixture leaves the sides of the pan; take from the fire and when cool form into cylinders; roll first in egg, then in fine bread crumbs, and fry in boiling fat. This will make twelve croquettes.

CREAMED POTATO.

Mix two tablespoonfuls of flour and two of butter in a stewpan, add one slice of onion, one-half teaspoonful of salt, one-fourth saltspoonful of pepper; heat one pint of milk and pour gradually over the mixture; when it boils set it back where it will simmer for five minutes; season one quart of cold boiled potatoes, cut into cubes, with one teaspoonful of salt, one-fourth saltspoonful of pepper, strain the hot sauce over them, sprinkle with one cup of bread crumbs, dot over with one tablespoonful of butter, and set in a hot oven for twenty minutes.

BAKED POTATO CROQUETTES.

Mash potatoes, with a little salt, butter, pepper and milk; while hot make in any shape you wish, wet with egg, and cover with fine cracker crumbs; put butter in pan, little lumps of butter on croquettes and brown in oven.

BUSINESS LAWS WORTH KNOWING.

A note given by a minor is void.
A note drawn on Sunday is void.
It is a fraud to conceal a fraud.
Ignorance of the law excuses no one.
Notes bear interest only when so stated.
The acts of one partner bind all others.
The law compels no one to do impossibilities.
An agreement without consideration is void.
A personal right of action dies with the party.
Contracts made on Sunday cannot be enforced.
A contract made with a minor or lunatic is void.
A receipt for money paid is not legally conclusive.
Signatures made with a lead pencil are good in law.
Altering a note in any manner by the holder makes it void.
It is not legally necessary to say on a note "for value received."

A note obtained by fraud or from a person in the state of intoxication cannot be collected.

If a note is lost or stolen, it does not release the maker; he must pay it.

Each individual in a partnership is responsible for the whole amount of the debts of the firm.

An endorser of a note is exempt from liability if not served with notice of its dishonor within twenty-four hours of its non-payment.

Notes falling due on Sunday or on a legal holiday must be paid on the day previous.

VARIOUS KINDS OF LIBERTY.

Liberty means, "do what one likes."

Civil Liberty. The liberty of a subject to conduct his own affairs as he thinks proper, provided he neither infringes on the equal liberty of others, or offends against the good morals or laws under which he is living.

Moral Liberty. Such freedom as is essential to render a person responsible for what he does, or what he omits to do.

National Liberty. The liberty of a nation to make its own laws, and elect its own executive.

Natural Liberty. Unrestricted freedom to exercise all natural functions in their proper places.

Personal Liberty. Liberty to go out of one's house or nation, and to return again without restraint, except deprived thereof by way of punishment.

FOOD FOR THE SICK.

"Now good digestion wait on appetite, and health on both."—SHAKESPEARE.

BEEF TEA.

Put one pound of lean beef, cut into small pieces, into a Mason jar without any water, cover tightly and set in a kettle of cold water, heat gradually to boiling point, cook steadily for 3 or 4 hours until meat is white and juice all drawn out, season with salt to taste and when cold skim.

SCRAPED STEAK.

Buy round steak cut thick, hold the steak firmly in the left hand and with a dull knife scrape the meat out leaving only the fibre, take the scraped steak made into patties, with very little handling and no pressing, and broil on a hot spider, turning constantly until done, serve on warm plate, adding salt at the last moment.

FROZEN BEEF TEA.

One cup of beef tea, white of one egg, beat the white of egg to stiff froth, and stir in a cup of well made beef tea, preferably the red kind, turn into a jar and freeze.

HAMBURG CREAM.

Yolk of 1 egg, 1 tablespoon of sugar, 1½ tablespoon of lemon juice, few grains of salt, white of 1 egg. Beat yolk of egg slightly, add sugar, lemon juice and salt, then cook over hot water until mixture thickens silghtly, add the well beaten white of egg, turn into a glass and chill. Serve with lady fingers.

PRUNE SOUFFLE.

Whites of 3 eggs, 1 cup of prune pulp, sugar, beat eggs until stiff, beat in pulp and sugar as needed. Nuts make a pleasing addition. Cook as lemon souffle.

STRAWBERRY WHIP.

One-half cup of fresh strawberries, ½ cup of powdered sugar, white of 1 egg. Wash and hull berries and mash slightly, beat white of egg until stiff, add sugar and berries, then beat until very stiff, pile lightly on dish and serve with sponge cake. Any fruit, fresh or canned may be used, using from 2 to 4 tablespoons of fruit pulp and small amount of lemon juice.

OAT JELLY.

One-third cup of rolled oats, 1½ cup of boiling water, 1¼ teaspoon of salt, add oats mixed with salt to boiling water gradually, boil 2 minutes, then steam in double boiler 1 hour, force through fine strainer, mold, chill, and serve with sugar and cream.

WINE JELLY.

Yolk of 1 egg, ¾ tablespoons of sugar, white of 1 egg, two tablespoons of Sherry or Madeira, a few grains of salt, make the same as Hamburg cream.

EGGS IN A NEST.

Separate white and yolk, beat white until stiff, add a few grains of salt, pile the beaten whites upon a piece of toast, make a depression in center and drop in the yolk, bake in a moderate oven until delicately browned.

BAKED EGGS.

One-eighth cup of soft bread crumbs, 1 tablespoon of heavy cream, 1 egg, salt, cover bottom of ramekin with crumbs, slip egg onto crumbs, sprinkle with salt, add cream, cover with remainder of crumbs, bake in a moderate oven until white is set.

The cup in which flour is measured should be used for measuring the other ingredients. A standard cup contains one-half pint.

16 tablespoons=1 cup.

3 teaspoons=1 tablespoon.

All measurements should be level. A cupful of liquid means as much as the cup will hold. Dry ingredients should be leveled off with a knife.

Accurate measurements mean good results.

CHIPS.

TO DISINFECT SINKS AND DRAINS.

Copperas dissolved in water, one-fourth of a pound to a gallon, and poured into a sink and water drain occasionally will keep such places sweet and wholesome. A little chloride of lime, say a half a pound to a gallon of water, will have the same effect, and either of these costs but a trifle.

A preparation may be made at home which will answer about as well as the chloride of lime. Dissolve a bushel of salt in a barrel of water, and with the salt water slack a barrel of lime, which should be made wet enough to form a thin paste or wash.

TO DISINFECT A CELLAR.

A damp, musty cellar may be sweetened by sprinkling upon the floor pulverized copperas, chloride of lime, or even common lime. The most effective means I ever used to disinfect decaying vegetable matter is chloride of lime in solution. One pound may be dissolved in two gallons of water. Plaster of Paris has also been found to be an excellent absorbent of noxious odors. If used one part with three parts of charcoal, it will be found still better.

HOW TO THAW OUT A WATER PIPE.

Water pipes usually freeze up when exposed. For inside the walls, where they cannot be reached, they are, or should be, packed to prevent freezing. To thaw out a frozen pipe, bundle a newspaper into a torch, light it and pass it along the pipe slowly. The ice will yield to this much quicker than to hot water or wrappings of hot cloths, as is the common practice.

TO PREVENT MOLD.

A small quantity of carbolic acid added to paste, mucilage and ink will prevent mold. An ounce of the acid to a gallon of white-wash will keep cellar and dairies from the disagreeable odors which often taints milk and meat kept in such places.

THAWING FROZEN GAS PIPE.

Mr. F. H. Shelton says, "I took off from over the pipe some four or five inches, just a crust of earth and then put a couple of bushels of lime in the space, poured water over it and slacked it, and then put canvas over that, and rocks on the canvas, so as to keep the wind from getting underneath. Next morning, on returning there, I found that the frost had been drawn out from the ground nearly three feet. You can appreciate what an advantage that was, for picking through frozen ground is no joke. Since then we have used it several times. It is an excellent plan if you have time enough to let the lime work. In the daytime you cannot afford to waste the time, but if you have a spare night in which to work, it is worth while to try it.

MISCELLANEOUS.

EQUIVALENTS OF WEIGHTS IN MEASURE.

One rounded tablespoonful of butter.....one ounce
One rounded tablespoonful of granulated sugar.....one ounce
One heaping teaspoonful of powdered sugar.....one ounce
Two rounded tablespoonfuls of flour.....one ounce
Two rounded tablespoonfuls of ground spice.....one ounce
One quart of sifted pastry flour.....one pound
One quart of new process pastry, less one gill.....one pound
One pint of granulated sugar.....one pound
One pint of butter.....one pound
One pint of ordinary liquid.....one pound
One cup of Indian meal.....six ounces
One cup of stemmed raisins.....six ounces
One cup of grated bread crumbs.....two ounces
Ten eggs .....one pound
Three cups of sugar.....one pound
Five cups of sifted flour.....one pound

BEST GINGER DROPS.

One-half cup of sugar, one cup of molasses, one-half cup of butter, one teaspoonful each of cinnamon, ginger and cloves, two teaspoonfuls of soda in a cup of boiling water, two and one-half cups of flour; add two well beaten eggs the last thing before baking. Bake in gem tins or as common ginger bread.—Mrs. Charles W. Forney.

SPANISH OMELET.

Blend one tablespoon of butter and one tablespoon flour, add one pint of milk and the yolks of four eggs well beaten. When slightly cool fold in the whites of eggs beaten very dry, add a pinch of salt. Grated cheese adds to the taste.

FROZEN FRUIT PUDDING.

Take two quarts of milk, six eggs, one-half pint jar of cream, one-half pound of candied cherries, a cupful of sultana raisins, a tablespoonful of gelatin. Heat the milk in a double boiler, then pour over the beaten eggs. Return to the double boiler and cook till it sticks to the spoon, then add the gelatin that has been soaked in a little cold milk and strain when cold. Add the cream whipped stiff. When nearly frozen add the fruit. Turn a few times and pack well.

Sauce.

One cup powdered sugar, two yolks eggs, one-half pint cream whipped, vanilla.

Oh, hours of all hours, the most blessed upon earth,
Blessed hour of dinner.

* * * * *

We may live without poetry, music and art;
We may live without conscience and live without heart;
We may live without friends; we may live without books;
But civilized man cannot live without cooks.
He may live without books — what is knowledge but grieving?
He may live without hope—what is hope but deceiving?
He may live without love—what is passion but pining?
But where is the man who can live without dining?

—*Meredith.*

Memorandum.

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